THE NATIONAL

Provisioner

THE MAGAZINE OF THE

Meat Packing and Allied Industries

Volume 98 JUNE 4, 1938 Number 23



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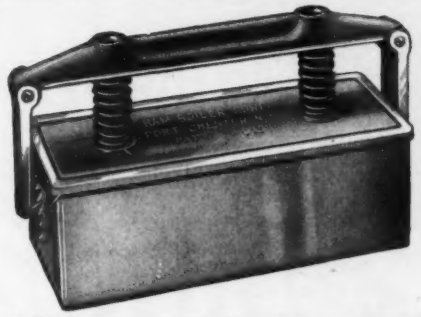


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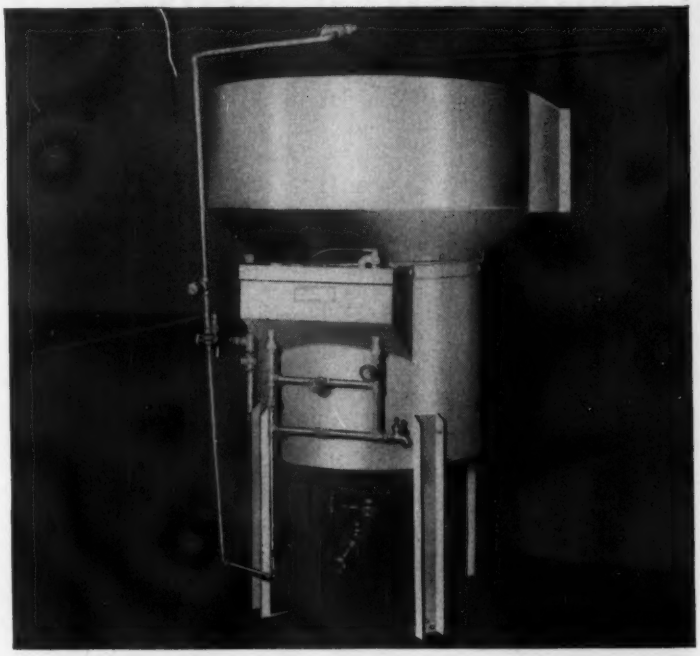
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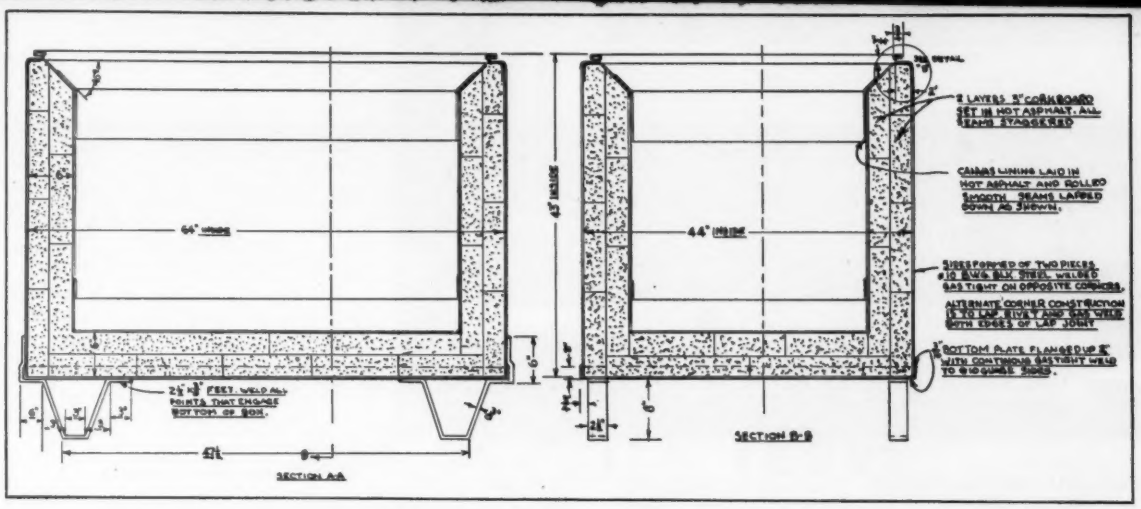
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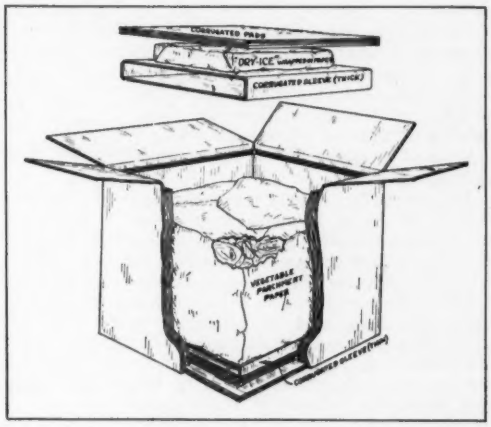
ARMOUR AND COMPANY

Chicago, U. S. A.



ABOVE—Solid carbon dioxide shipping box. It has a capacity of thirty-six 50-lb. cakes and is equipped to be handled with a lift truck.

BELOW—Meat carton refrigerated with CO_2, showing details of carton set-up and manner of using the refrigerant. Carton is made tight with sealing tape to prevent escape of CO_2 gas during transit.



THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries

JUNE 4, 1938

Refrigerating Meat Products In Transit

Article No. 2

A TEMPERATURE in meat delivery trucks of 45 to 50 degs. F. is required to maintain products in first-class condition. Time meats are in transit, number of door openings, outside temperature and kind and amount of insulation in the truck body determine whether or not refrigeration will be required.

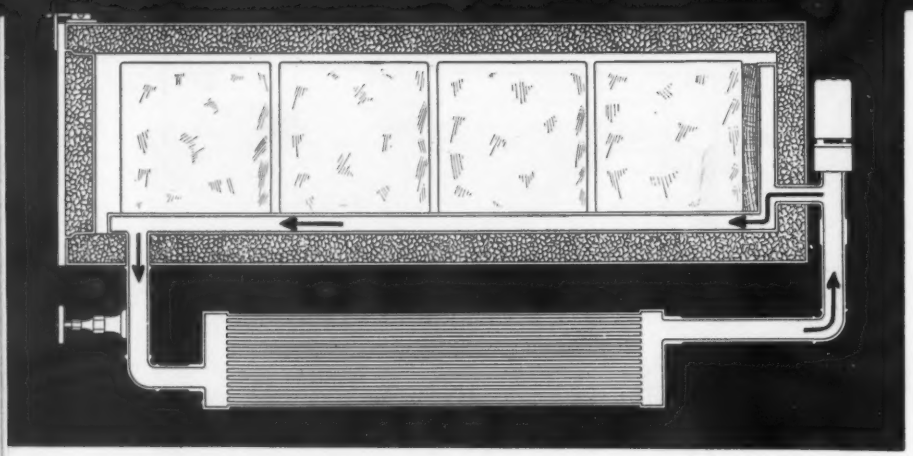
This discussion has been planned to enable the packer or sausage manufacturer to select his truck refrigerating system. The first article appeared in the May 7, 1938, issue of THE NATIONAL PROVISIONER. It dealt with solid carbon dioxide and the manner in which this refrigerant is used in refrigerator cars and trucks. The subject is further discussed in this article.

As was stated previously, no attempt has been made to compare the various truck refrigerating methods available, for such a comparison would have little value unless all operating conditions were known. Each method of refrigeration has its peculiar advantages, with which each packer and sausage manufacturer should be familiar in order to select the system which will meet the particular operating requirements most efficiently.

Effect of Gas on Meats

In the first article the statement was made that "venting of CO_2 gas outside the truck body is no longer considered desirable, it having been found that the gas aids in keeping products in good condition, and particularly in maintaining color and bloom." Packers who have been using this refrigerant in trucks for considerable periods are unanimous in their opinion that the effects of CO_2 gas on the meats are beneficial.

This is confirmed by studies by the Food Investigation Board of Great Britain, which determined that meats keep better for longer periods when



CONTROLLED TEMPERATURES WITH CO_2

Cross section sketch of truck refrigerating unit. Consists of a bunker for the refrigerant and cooling coil through which alcohol circulates. Path of alcohol is shown by arrows. When truck reaches desired temperature control valve stops flow of alcohol.

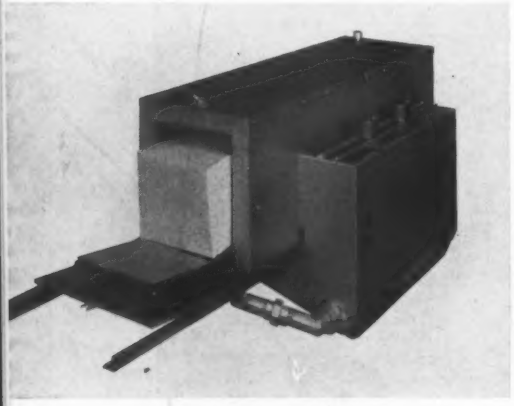
stored in a rather high concentration of this gas. In fact, the beneficial effects of CO_2 on meats have been so definitely established that carcasses are now transported regularly from Australia, New Zealand and South America to England in ships equipped for maintaining a definite percentage concentration of CO_2 gas in the ships' holds during transit.

Meats usually are held in refrigerated trucks for only comparatively short periods, and while there may be no actual need for the extra protection of CO_2, the gas certainly has no detrimental effects. There is some advantage, therefore, and no objection to permitting the gas to accumulate within the truck body instead of venting it to the outside. Beneficial effects of CO_2 gas on meats shipped in refrigerator cars are more evident, due to the longer average periods the meats are in transit.

In the previous article two solid carbon dioxide bunkers for use in trucks were shown and described. Another type of bunker—one equipped with automatic temperature control, so as to maintain any desired temperature within the truck body—is also popular with packers and sausage manufacturers. This consists essentially of a compartment for holding the refrigerant and radiation surface through which alcohol is circulated by the thermo-syphon principle.

DRY ICE REFRIGERATING UNIT

Bunker is at left and cooling coil at right. Two small fans maintain flow of air over the cooling coil.



An accompanying sketch shows the various important elements of this system and illustrates method of its operation. As the alcohol is chilled by the refrigerant it falls to the radiator, where it absorbs the heat of the truck and rises, returning through the control valve into the bunker where it is again chilled. The alcohol continues to circulate until the temperature of the truck has been brought down to that desired.

Control of Temperature

When truck temperature reaches the point at which the thermostat is set, valve in the alcohol line leading from the radiator to bunker closes and circulation of alcohol ceases. Valve remains closed until truck temperature rises sufficiently to cause the thermostat to open and start recirculation of the alcohol.

Above the radiator are two electric fans, which speed up the natural convection currents of air over the cold radiator surfaces, and maintain a uniform air movement and a resulting uniform temperature in all portions of the truck body. A gate valve is placed in the alcohol line to shut off all flow of alcohol through the radiator when no refrigeration is required.

This cooling unit usually is installed in front end of truck close to roof, single or double angle iron supports being provided to hold the unit rigid and secure. Hatch may be provided in either roof or side of truck, through which to load the solid carbon dioxide into the bunker.

Tests Show Good Results

Tests of trucks in which this refrigerating system has been installed show uniformly good results. The two shown in Table I are typical. Meat products were carried on all the trips for which results are reported.

"Cooling results were quite satisfactory, and we were very well pleased with the lack of condensation on products, despite the frequent door openings," reports the meat plant engineer in charge of one of these tests. "The positive air circulation maintained by the fans kept product dry, regardless of entrance into the truck of much hot, humid air."

TABLE I—TRUCK COOLING TESTS

An Indiana Packer's Trucks

Trip No.	Temp. Degs. F. Outside	Meat When Loaded	Meat When Unloaded	Door Openings No.	Av. Time Door Open	Time of Trip	CO_2 Used Lbs.
1	72–90	41	.....	35	4.1 Min.	20¼ hrs.	200
2	65–80	42	38–46	25	4.5 "	19 "	200
3	76–88	45	37–41	25	3.3 "	13 "	150
4	72–85	45	42–44	35	4.0 "	17½ "	200
5	96–104	44	44–48	18	4.2 "	15⅛ "	200
6	90–105	46	50–57	22	3.4 "	15¼ "	200

A Chicago Packer's Trucks

Trip No.	Temp. Degs. F. Outside	Meat When Loaded	Meat at First Stop	Meat During Trip	No. of Stops	Time of Trip	CO_2 Used Lbs.
1	80–105	55	53	45–55	49	15½ hrs.	140
2	82–104	55–57	50	50–55	55	14½ "	110
3	80–104	58–60	55	52–56	55	13 "	100

Crude Methods Costly

Crude methods of refrigerating trucks with solid carbon dioxide—including placing the refrigerant in a burlap sack hung from the ceiling, use of simple wire baskets placed on the floor or fastened against a side or end wall, or even placing a block or two of the refrigerant on the floor—are used.

While such methods may maintain safe temperatures in a truck, their efficiency in the use of refrigerant is low.

Excess cost under such conditions soon totals enough to provide well-designed equipment for securing from the solid carbon dioxide all of the refrigerating effect it is capable of delivering. That this fact is becoming generally appreciated is indicated by the gradual abandonment of these un-

(Continued on page 19.)

Seasonal PROCESSING SUGGESTIONS

POPULAR LIVER PRODUCTS FOR SUMMER TRADE

ALMOST everyone likes "something new." Even though the novelty in a new sausage or prepared meat product may lie only in a changed form, a modified seasoning or a re-styled container, the item is likely to arouse the interest of the buying public. In this respect the meat processor might learn much by watching the bakery goods counter in a retail food store and observing the ever-changing forms in which bread and other bakery products are offered to consumers.

Liver products—such as liver sausage, braunschweiger and liver loaf—enjoy wide popularity. Since they can be cased, packaged, flavored and otherwise given individuality in a number of different ways, they offer the meat packer or sausage manufacturer an opportunity to turn out several distinctive products that can, moreover, be produced from almost identical basic materials.

With the coming of summer the home kitchen becomes a spot to be avoided as much as possible, especially if preparation of meals calls for cooking and baking. During the warm season the "cold meat plate" is popular with the housewife who must prepare the meals, and with all the rest of the family who like to eat but want to stay cool. Liver sausage, braunschweiger, liver loaf and little liver links—the latter one of the novelty items referred to—are ideal for warm or any-weather meals because of their distinctive flavor, appearance and health-sustaining qualities.

Little Liver Links

BASICALLY, little liver links are very similar to liverwurst, except that they are midget size, being stuffed in sheep casings and linked in 1½-in. lengths. They are a specialty rather than a volume item and do not take the place of any of the other liver products offered by the packer or sausage manufacturer.

By the occasional or regular manufacture of little liver links, however, the processor can introduce an appealing variation in his regular line of liver products. Some consumers will buy such an item because of its novelty; others, who like a dainty and distinctive sausage for serving with cocktails or light lunches, will be willing to pay a premium for such an unusual product.

This sausage must necessarily bring a good price, because of the casings used and the extra labor involved in linking and handling. It should never be manufactured in quantity and should be given some form of protective packaging, such as transparent wrap or lined cartons similar to those used for pork sausage links.

Several meat formulas may be used for this product. One is as follows:

20 lbs. extra lean pork trimmings
40 lbs. pork jowls
40 lbs. pork livers

Remove sinews from the liver, especially around the gall pocket, and wash in cold water. Scald livers thoroughly and grind through ⅛-in. plate. Grind trimmings and jowls through ¼-in. plate and put lean trimmings in silent cutter with some ice. Add jowls and livers and cut all medium fine. About ⅛ oz. nitrite may be added for each 100 lbs. of meat if a light cured color is desired.

Following seasoning ingredients are added during cutting:

3 lbs. salt
6 oz. white pepper
2 oz. ground mace
1 oz. ground marjoram
½ oz. ground cloves
21 oz. onion juice or 6½ oz. onion powder

Full, well-balanced flavor is a big asset in winning popularity for any sausage or loaf product. In order to achieve such "taste-appeal" consistently and conveniently, many sausage manufacturers use ready-prepared or specially-prepared seasonings, as manufactured by reputable firms, in making their products. Such seasonings are easy to handle and have unvarying strength and flavor.

The meat mixture is ready for stuffing after it has been chopped in silent cutter. Stuff in 20-mm. sheep casings and braid in 1½-in. lengths. Take two strands of linked sausage and braid or chain link into a double strand. If desired, the sausage may be linked off in 5 to 6-in. lengths instead of in the tiny size sometimes known as "cocktail."

Little liver links are cooked for 10 to 15 minutes at 160 degs. They are sprayed, cooled and allowed to dry off before being placed in the cooler. Chill, pack and ship the sausage within a short time after manufacture.

The consumer may serve little liver links cold or brown them lightly in a skillet.

Braunschweiger

BRAUNSCHWEIGER liver sausage which is made up to a high standard with good materials and careful handling generally finds a ready market. This smoked liver sausage should have a good outside and inside appearance and should slice cleanly. Real braunschweiger is not a cheap product, and cannot be made and sold successfully on a cheap basis. Manufacture of a high grade product is described here.

Meat formula calls for:

42 lbs. fresh pork livers
12 lbs. cured veal
41 lbs. regular pork trimmings
5 lbs. hog brains
42 eggs or 4 lbs. frozen eggs (optional)
3 lbs. dry milk

Veal should be free of sinews, but is not cooked. It should be ground through fine plate and put in silent cutter with ground liver, eggs and dry milk. Eggs add considerably to flavor and body of

braunschweiger, but may be omitted if too high in price. While liver and veal are being cut the following seasoning ingredients are added:

2 lbs. 1 oz. salt
5 oz. dextrose
6½ oz. white pepper
2½ oz. coriander
1½ oz. mace
1 oz. ground celery
¾ oz. cardamom
¾ oz. ground cinnamon
10 oz. onion juice or 1¾ oz. onion powder

Or prepared seasonings may be used.

Add hog brains and cold fresh pork trimmings to meat in silent cutter and cut until mass is smooth, but do not allow it to get too warm.

Stuff meat mixture in medium or large bungs or artificial casings. Cook at 165 degs. F. to an inside temperature of at least 148 degs. F. Let sausage remain in cooker and run in cold water. Sausage should be taken out before it is chilled through, rinsed off with hot water and placed in smokehouse. If it is necessary to hold braunschweiger in cooler overnight before smoking, it should be allowed to warm up at room temperature for 2½ hours on following morning.

Braunschweiger in bungs is smoked for 3 to 4 hours at 115 to 120 degs. F. Product stuffed in artificial casings is smoked for 6 to 7 hours at 90 degs. F. When braunschweiger is removed from smokehouse it should be allowed to cool a little before it is placed in the storage cooler.

Raw Braunschweiger

A PRODUCT known as "raw braunschweiger" is popular in some sections of the country. The following meats are used:

50 lbs. fresh pork liver
30 lbs. fresh regular pork trimmings
20 lbs. fresh pork cheeks, head meat or extra lean trimmings

Slash livers and soak them in cold water for several hours to draw out excess blood. Neither liver nor meat is cooked before chopping. Grind livers through ⅛-in. plate and put in silent cutter with salt and following seasoning:

2½ lbs. salt
5 oz. white pepper
2 oz. cardamom
2 oz. cloves
2 oz. mace
4 oz. onion powder or 12 oz. onion juice

Prepared balanced seasonings may be used instead.

Chop livers until smooth and little bubbles mount to the surface. Ice is sometimes added during chopping, but should be used sparingly. Grind trimmings and cheeks through ⅛-in. plate, add to livers in silent cutter and chop all together for an additional 3 minutes. Consistency of mixture should be very fine. Place meat mixture in a truck and chill in cooler for about 2 hours before stuffing.

Stuff in artificial casings or prime or export hog bungs, cut 28 in. long. Bungs are tied with twine, knotting string to hang on sticks. Cook for 30 minutes at 170 degs. F. and for an additional 60 to 90 minutes at 160 degs. Length of cooking time will depend on size of container. After cooking, chill in ice or cold water. Enough heat should be left in product so that it will dry off casing before smoking. Hang on sticks and smoke at 115 to 120 degs. F. for 3 to 4 hours. Hold product in cooler at 36 to 40 degs. for at least 12 hours before shipping to the trade.

When braunschweiger is stuffed in artificial casings it is cooked at 155 to 160 degs. for 1 hour or longer, depending on size of casing and extent of precooking of meat. Chill until thoroughly dry and hang overnight to set. Warm up next morning and smoke for 6 to 7 hours at 90 degs. F.

Liver Loaf

HIGH quality liver loaf is always in good demand. A very high-grade liver loaf with unusual keeping qualities may be made from the formula given here. For the convenience of processors who may be satisfied with their present product, but who want to try this one, the formula is given in test form. The test formula may be used to make up one loaf at small expenditure for sampling and cost determination.

The regular formula calls for the following meats:

45 lbs. fresh pork livers
18 lbs. jowl trimmings
18 lbs. fresh veal
18 lbs. fresh pork trimmings

Livers are slashed, soaked in cold water, scalded in boiling water for 12 to 15 minutes and then ground through the fine plate. Other meats are slashed, soaked in cold water and scalded in boiling water for 18 to 20 minutes and then ground through 5/64-in. plate. Liver and meats should be cold when they are ground. They are put in the mixer and are then mixed thoroughly with the following ingredients:

3 lbs. salt
2 lbs. onion juice
2 lbs. dry milk
3½ lbs. binder flour
2½ lbs. gelatin
2 oz. white pepper
10 oz. braunschweiger seasoning
2 oz. marjoram
10¾ oz. 90 grain vinegar
16 to 18 lbs. cooking broth from blanched meat

Special seasoning formulas have been developed by seasoning manufacturers for use in liver loaf, liver sausage, braunschweiger and other liver products, or specially-prepared, balanced and uniform seasonings are also obtainable which are based on the processor's own formula. Such seasonings also insure that each batch of loaves will be flavored like other batches and eliminate the need for compounding seasonings in the sausage plant.

After thorough mixing, the loaf meat is stuffed in molds lined with cotton cloth and thick caul fat. Loaves are cooked at 165 degs. F. for 3 hours. They are then cooled rapidly, cover is pressed down and loaves are placed in cooler over night. They are then removed from molds, dipped in gelatin solution and stuffed in 3¾ x 16 in. artificial casings. Pour a little gelatine in each end of casing before tying.

The test formula for this loaf referred to above calls for:

3 lbs. fresh pork liver
1 lb. fresh pork trimmings
1 lb. jowl trimmings
1 lb. fresh veal

Meats are handled in same manner as in regular formula. The ground meat is mixed with:

2¾ to 3 oz. salt
¾ oz. braunschweiger seasoning
1¾ oz. powdered milk
2½ oz. binder flour
1¾ oz. powdered gelatin
1½ oz. onion juice
3 grams white pepper
3 grams marjoram

Regular Liver Sausage

A HIGH quality liver sausage may be made from the following formula, which may also be used as a basis mula, which may also be used as a base for the manufacture of specialty liver products:

35 lbs. fresh hog livers
30 lbs. veal trimmings
35 lbs. fresh pork jowls

Livers are trimmed free of sinews, washed in cold water and scalded thoroughly. Veal is cooked for 1 hour and pork jowls for same length of time. Jowls are ground through ¾-in. plate and veal and livers through fine plate. Meats are then placed in silent cutter with following seasoning:

6 oz. white pepper
5 oz. dextrose
2¼ lbs. salt
2 oz. coriander
1½ oz. mace
1 oz. ground celery seed
1¾ oz. cardamom
¾ oz. ground cinnamon
10½ oz. onion juice or 6½ oz. onion powder

Prepared seasonings may be used to advantage in this formula also.

Cut all meats thoroughly. Stuff meat mixture in hog bungs or artificial casings.

Liver sausage in natural casings is cooked at 175 degs. F. for 35 minutes, rinsed with hot water and then cooled with ice or in ice water, hung on racks and placed in cooler to chill thoroughly. Liver sausage in artificial casings is laid flat in cooker and cooked at 160 degs. F. for 45 to 70 minutes, depending on size. Chill in cold water before storing the sausage.

NEW PORK & BEEF CHARTS

Two attractive new meat charts illustrating retail cuts of pork and beef are now available at low cost from the Institute of American Meat Packers. In announcing the charts, the Institute lists several features which should prove of exceptional interest to meat packing companies:

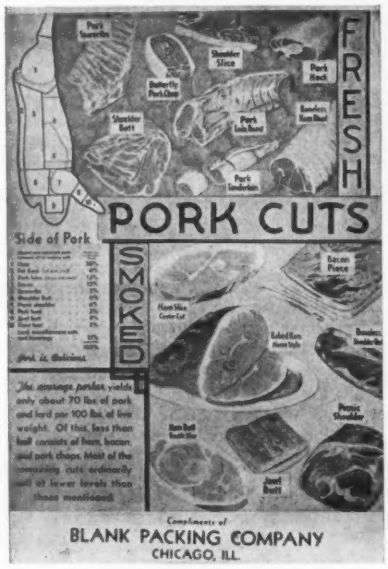
1. A new and distinctive appeal to the housewife.

2. A simplicity in style which lends high educational value.



APPEAL TO MEAT BUYERS

Two charts, printed in four colors so that there may be a differentiation between classes of meat, prepared by the Institute of American Meat Packers for members' use. Firm name may be imprinted at the bottom of chart.



3. Each has its own unique and individual layout.

4. True color differentiation between the two classes of meat.

5. Individual treatment of the various meat cuts.

6. Educational information on relative costs of various cuts.

The charts, prepared by the Institute's Department of Public Relations and Trade, are printed in four colors on a glossy finished paper, giving a brilliant reproduction of the actual meat cuts themselves. The size of the new chart is 22 in. x 32 in., and ample imprinting space has been allowed at the bottom of the charts for the company's firm name, address and advertising slogan. This imprint can be obtained at a slight additional cost.

The two new beef and pork charts supplement those which have been available from the Institute during the last several years. There has been no change in the chart illustrating the various lamb cuts and it is still available in its present form at cost price.

SLICED DRIED BEEF IN GLASS

Since packaging their "Peacock" sliced dried beef in safedge glass tumblers Cudahy Brothers Co., Cudahy, Wis., have built a volume on this item that they feel merits further development by a special department. Claude W. Robarge, who already has demonstrated his merchandising ability as head of the vacuum packed meats department, has also been placed in charge of the dried beef department.

Cudahy Brothers is enlarging its sliced beef department with complete confidence in the merchandising possibilities of the line as packaged in glass tumblers. Mr. Robarge believes this package will enable them to take full advantage of the opportunities existing in the dried beef field. The "Peacock" dried beef tumblers are supplied by the Owens-Illinois Glass Co., Toledo. With their handsome labels and neat closures these guaranteed "no-nick" tumblers have eye appeal and quality appearance that should be of great assistance to Mr. Robarge in building the sales volume he has set as his goal.



EYE APPEAL FOR DRIED BEEF

Sliced dried beef in safedge glass tumblers builds volume for Cudahy Bros. Co. quality product.

POINT OF SALE ADVERTISING

American Stores Company of Philadelphia will make an initial installation of 25 Page poster display machines in its Acme Super markets, and space in these machines will be offered to national advertisers so that a complete merchandising story can be told at point of sale. It is claimed that this will solve the problem of the manufacturer who wishes to tie up his newspaper and radio advertising with effective reminder copy where and when it will be most effective—right at the store while a sale is being made. Tests made over the past year and a half are said to have proved that the machine stops the passer-by and focuses his attention on the advertisers' message at the point of sale.

AVENIZED PAPERS

Cut waste and increase profits by improving the keeping quality of your product



Use Avenized Parchment, Glassine, Grease-Proof for—

BUTTER • LARD
SHORTENING
BACON • HAM
and other fatty products

Like producers of Cremoland Butter you, too, can preserve the freshness and quality of your product longer with Avenized papers. For Avenized Glassine, Parchment and Grease-Proof retards oxidation—the chief cause of rancidity and off-flavors.

When next ordering, specify Avenized paper.

Reprints of scientific reports proving the value of Avenized Paper are available upon request

NP6-4

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17 Battery Place, New York City

Please send us sample sheets of Avenized
☐ Glassine ☐ Parchment ☐ Grease-Proof

Our product is.....

Name .....

Name of Firm.....

Address .....

City..... State.....

WAGE-HOURS LEGISLATION

Wage-hours bill passed by the House last week has been sent to conference for adjustment with the measure approved by the Senate last year. Although the bills are dissimilar in other respects, the major disputed difference is that the House measure provides rigid minimum wage and maximum hour standards irrespective of the location of industry whereas the Senate bill would permit differentials between different sections of the country.

The House bill would establish an initial minimum wage of 25 cents an hour to be raised over three years to 40 cents and a maximum work week of 44 hours which would be reduced to 40 hours in two years. Senate bill also provides 40 hour and 40 cent standards but would allow geographical differentials. Secretary of Labor would administer and Department of Justice enforce the House bill's provisions but the Senate measure calls for an administrative board.

Under the House bill the provision calling for payment of time and one half for hours in excess of maximum would not apply to the meat packing industry during 12 weeks in each year. Another amendment exempts workers engaged in primary handling and processing of agricultural products in the area of production from wage and hour standards.

REVISE WALSH-HEALEY ACT

Walsh-Healey government contracts act would be revised under a bill which has been reported favorably by the Senate education and labor committee. Present act requires firms furnishing supplies and equipment to the federal government on contracts of $10,000 or more to agree to adopt a 40-hour week, to pay minimum wages if established by the Secretary of Labor and to observe other labor standards established in the act.

New bill would apply these stipulations to contracts for services and to all contracts of more than $2,000 and subcontracts of more than $500. Another amendment would provide that firms found by the National Labor Relations Board to have violated any of its orders would be ineligible for government contracts for three years.

CHAPPEL BROS. REORGANIZE

Reorganization of financial structure of Chappel Bros., Inc., Rockford, Ill., and election of Frank R. Warton of Chicago to succeed P. M. Chappel as president, was announced recently following a meeting of the board of directors. Financial reorganization includes addition of $250,000 in new capital and changing of common stock from no par to $1 par value. New capital will be used to widen distribution, purchase new equipment, improve plant properties and develop new products. Processing of meats for human consumption will be curtailed so that all resources of the company's plant on People's ave. may be concentrated on manufacture of dog foods.

PURE FOOD BILL PASSED

House this week passed a pure food and drug bill which would retain some features of the Wiley pure foods act of 1906 and extend the scope of the law to include cosmetics, therapeutic devices and certain drugs. According to Washington reports the measure does not cover operations of interstate packers, which already are regulated by the meat inspection act, except in their handling of allied products such as butter, eggs, cheese and other foods.

House bill, which differs considerably from a measure passed by the Senate, would prohibit alteration or misbranding of foods, drugs and cosmetics and calls for license restrictions to control bacterial contamination of foods. It would demand reasonable sanitation in food production and regulate handling of foods which are naturally dangerous.

House failed to eliminate a provision which would permit federal district courts to enjoin enforcement of orders of the pure food and drug administration of the Department of Agriculture. This section was opposed by Secretary of Agriculture Wallace who said "its effect would be to hamstring its administration so as to amount to a practical nullification of substantial provisions of the bill."

PARITY PAYMENTS APPROVED

Senate approval of a recovery-relief bill amendment which would make $212,000,000 available for distribution of price parity payments to farmers may require later enactment of processing taxes to provide funds for this expenditure, according to Senate majority leader Alben W. Barkley.

Parity benefit payments are a part of the agricultural adjustment act of 1938 and are intended to compensate farmers for differences between market prices of corn, cotton, wheat, rice and tobacco and their pre-war purchasing power. Money appropriated under the relief bill would be available to the Secretary of Agriculture to make price adjustment payments on normal yield of acreage planted in 1938. These benefits would be in addition to those already enjoyed by producers for soil conservation and production control.

Although included in the adjustment act, there was no provision for payment of the benefits. The administration has not opposed parity benefits but has pointed out that money for their payment must be raised through new taxes. A processing tax amendment to the revenue act of 1938 to provide funds for benefits was not accepted by Congress earlier in the session.

Whatever Your TRUCK Needs, INTERNATIONAL Can Fill Them



This 1½-ton International Model D-30 Truck is a familiar sight in Baltimore where it works for Karol's

If you are looking for a half-ton pick-up truck, a big six-wheeler, or *any size in between*, you will find, in the INTERNATIONAL line, the one that exactly fits your job. There are 25 models in 81 wheelbases to choose from.

Every truck in the line is ALL-TRUCK all the way through—backed by International's more than 30 years of TRUCK-manufacturing experience. And the nation-wide International service organization stands behind these trucks, providing low-cost, factory-standard service at all times.

Inspect these handsome Internationals at the nearby International dealer or Company-owned branch showroom. Check International Trucks against your requirements and be assured of complete satisfaction.

INTERNATIONAL HARVESTER COMPANY
180 North Michigan Avenue (Incorporated) Chicago, Illinois

INTERNATIONAL TRUCKS



OVER 650,000 BOARD FEET of J-M Rock Cork Sheets are used on this huge fruit freezing and storage plant. Time will have little effect on the exceptionally high efficiency of this mineral insulation.

30 YEARS OLD

and still going strong . . .

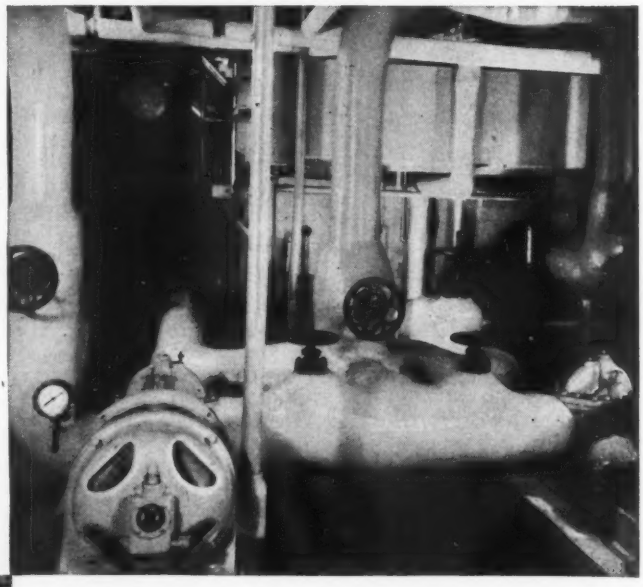
This MINERAL INSULATION

THIRTY YEARS AGO, J-M Rock Cork was introduced as a new low-temperature insulation. Today, the original installation is still in excellent condition . . . and looks good for many more years of efficient service.

Just one case? Not at all. There are hundreds of installations all over the country that have passed the quarter-century mark. The reason for their long life is the fact that J-M Rock Cork is entirely mineral in composition. Rot-proof and highly resistant to moisture, its low conductivity is practically unaffected by time.

And it has many other advantages. J-M Rock Cork cannot support bacteria or mold . . . it is incapable of giving off or absorbing odors. And it will not harbor insects or vermin. Available in both sheet and pipe-covering form, it is light in weight, easily worked and handled.

You'll find it well worth your while to get all the facts about J-M Rock Cork. For full information, write Johns-Manville, 22 E. 40th St., New York, N. Y.





MANY AIR-CONDITIONING SYSTEMS, such as this one in a large Pittsburgh bank, owe their continued effectiveness to the lasting qualities of J-M Rock Cork Pipe Covering.

EASILY APPLIED, EASILY WORKED, J-M Rock Cork assures rapid installation. And it will not attract insects or vermin . . . cannot support the growth of mold or bacteria. Furthermore, this material is highly moisture-resistant . . . cannot give off or absorb odors.

JOHNS-MANVILLE ROCK CORK

LOW-TEMPERATURE INSULATION · IN SHEET FORM . . . AND FOR PIPE COVERING

Refrigerating Meat in Transit

Reserve Supply Used on Long Hauls

(Continued from page 12.)

scientific methods in favor of properly-designed bunkers.

There are various other types of CO_2 truck bunkers in use in addition to those described in this and the previous article. Some of these are equipped with fans for maintaining air circulation within the truck. Others depend on natural air circulation. One of these bunkers is also used extensively with water ice and will be described in a later article.

Reserve Refrigeration

While solid carbon dioxide is available in all of the larger cities and many of the smaller ones, there are, of course, many communities in which it cannot be obtained. Trucks away from the plant for a day or more, on routes where solid CO_2 cannot be obtained, must use some other refrigerant or carry a reserve supply of the carbon dioxide.

A Southern packer regularly provides some of his trucks on the longer routes and all of his transport trucks during the hot weather with a reserve supply of from 2 to 4 blocks (100 to 200 lbs.) of solid carbon dioxide. The extra refrigerant is carried in heavily insulated wooden boxes within the trucks, and provides insurance for the products being carried against spoilage in the event of truck breakdowns or delay.

Packers who are planning to refrigerate their trucks with solid carbon dioxide must have facilities for moving the refrigerant from purchasing points to their plants and holding it until it is loaded into the truck bunkers.

Shipping Containers

A receptacle for shipping use is shown in drawing on page 11. It has a capacity of 36 cakes (1,620 lbs.) of solid carbon dioxide. The box is equipped with four feet for handling with lift trucks.

Fabricated boxes for shipping and storing solid carbon dioxide also are available. One concern manufactures these in 1 to 8-block sizes for shipping purposes, and in from 4 to 27-block sizes for storage, based on 10- by 10-by 10-in. blocks. Inner and outer shells of these boxes are of 22-gauge steel. Eight inches of insulation are used in these boxes.

"I am interested in shipping cartons of meat using solid carbon dioxide as a refrigerant," a Southern packer wrote after reading the article in the May 7 issue of THE NATIONAL PROVISIONER on the uses of CO_2 for refrigerating meat in transit. "Are containers available for this purpose, how much product do they hold and how much solid carbon dioxide is required to refrigerate them?"

One design of fiber shipping container for use with solid carbon dioxide is shown in illustration on page 11. It is constructed of asphalted corrugated board and has two liners of corrugated board. Pad and sleeve spaces are used to permit free circulation of CO_2 gas around the product.

Assembling the Container

Assembly of this container consists of—

1.—Forming container and sealing bottom with adhesive tape.

2.—Inserting two liners.

3.—Inserting bottom pad.

Since efficiency of package depends upon container being gas-tight, careful sealing is of the utmost importance for good results.

Packing the Container

Carton is packed as follows:

1.—Place a thin corrugated sleeve in bottom of carton.

2.—Line carton with vegetable parchment paper, overlapping all edges and leaving ends long enough to fold over top of products.

3.—Pack the products, leaving space at top to take corrugated sleeve, solid carbon dioxide and a corrugated top pad. This latter should vary in thickness according to amount of solid carbon dioxide used. It will be about 5 in. thick.

4.—Fold parchment paper over product.

5.—Place corrugated sleeve on product.

6.—Wrap solid carbon dioxide in eight thicknesses of paper and place on top of sleeve.

7.—Place the top pad over the solid carbon dioxide in the case.

8.—Close carton and seal.

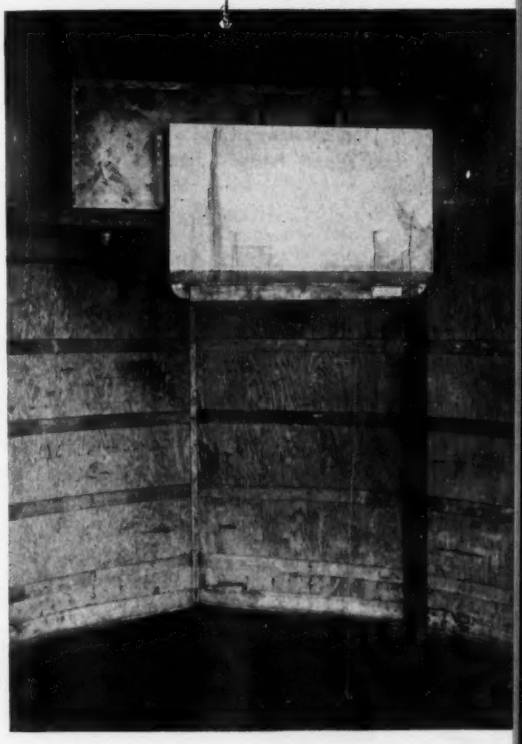
Amount of solid carbon dioxide required in packages of this kind depends on size of carton, distance of shipment

Table II—REFRIGERANT REQUIRED IN SHIPPING CONTAINERS

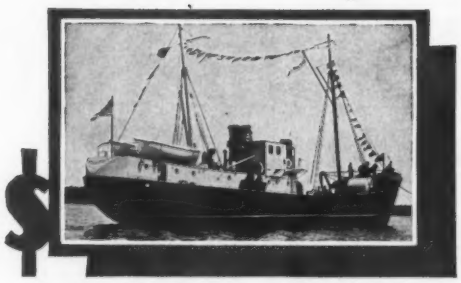
Lbs. of Product	24-Hr. Shipment—Outdoor Temp.—Degs. F. 70–90	24-Hr. Shipment—Outdoor Temp.—Degs. F. Under 70	36-Hr. Shipment—Outdoor Temp.—Degs. F. 70–90	36-Hr. Shipment—Outdoor Temp.—Degs. F. Under 70	48-Hr. Shipment—Outdoor Temp.—Degs. F. 70–90	48-Hr. Shipment—Outdoor Temp.—Degs. F. Under 70
70–80	7 lbs.	5 lbs.	8 lbs.	6 lbs.	8½ lbs.	6½ lbs.
50–60	6½ "	5 "	7 "	6 "	7½ "	6½ "
35–45	6 "	4½ "	6½ "	5½ "	7 "	6 "

UNIT INSTALLED IN TRUCK

It is usually placed in front end near the roof. Single or double angle iron supports hold unit rigid and secure.



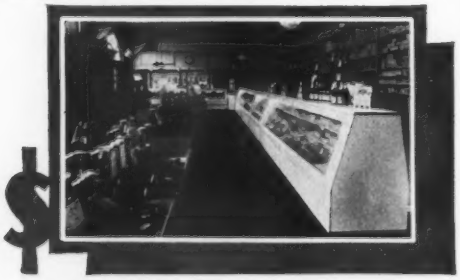
Does Modernizing Pay?



Four trawlers of the "40 Fathom" Fleet each carry 1/3 more fish—and earn 1/3 greater profits—because equipped with Frick Refrigeration in addition to the usual ice.



Frick Refrigeration performs five distinct cooling services at the new and modern Mulberry "Super" Market, Macon, Ga.



The B. and T. Saylor Co. at Reading, Penna., reduced their operating expenses $135 per month by modernizing with Frick Refrigeration.

Let us show you what modernizing with Frick Refrigeration can do in your market or abattoir. A survey will likely reveal facts that will pleasantly surprise you. Write today to

DEPENDABLE REFRIGERATION SINCE 1882

FRICK CO.

WAYNESBORO, PENNA. U.S.A.

AIR CONDITIONING FOR THE MEAT PACKING INDUSTRY

WHAT It Is——

WHY Packers Need It——

WHERE It Cuts Costs——

These are only a few of the points on this important subject explained in this big binder of reprints of articles from THE NATIONAL PROVISIONER.

Would you like to—

Prevent the formation of mold on packaged sliced bacon?

Reduce drip losses in the smoked meat hanging room?

Make dry sausage the year around?

Age beef with small shrink loss and little discoloration?

Dry up wet and dripping coolers?

Control within close limits all factors influencing smoking results?

Eliminate bad conditions and unsatisfactory results in the offal cooler?

Chill hogs quickly and economically?

You can get the answers to these questions, and many other money-making facts, from this compilation of articles, as well as learning how to proceed to obtain ideal conditions in every department where air conditioning can be applied profitably.

Reprints of articles appearing currently in THE NATIONAL PROVISIONER ***will be furnished to purchasers of the binder. The series of articles will cover every phase of the subject. At only $1.25 a copy, this handbook should be on your MUST list.***

ORDER YOUR COPY TODAY!

THE NATIONAL PROVISIONER

407 South Dearborn Street, Chicago, Illinois

and outside temperatures. Quantities which are used by one packer for the various conditions stated are shown in Table 2 on page 19.

EDITOR'S NOTE.—This is the second of a series of articles on refrigerating meat products in transit. The third will appear in an early issue.

LOCKER PLANT NOTES

Woodhull Cold Storage Locker Plant, Woodhull, Ill., has been opened and a large amount of meat is already in storage.

Watonga Locker & Storage System, Watonga, Okla., expects to open its new locker plant around June 15.

A 300-locker storage plant, with ultimate capacity of 500 lockers, is being built at Morton, Ill., by J. Rocke and M. Rich.

Erickson Dairy Products Co., Inc., has opened a cold storage locker plant at Newberg, Ore.

Nora Springs Creamery, Nora Springs, Ia., has added 50 lockers to its cold storage department.

Clarence Cooperative Creamery, Clarence, Ia., has brought its locker total to 240 with addition of new units.

Utah Ice & Cold Storage Co. has installed locker storage plant at Provo, Utah.

New cold storage locker unit at Brizard's grocery store, Arcata, Cal., was opened recently.

W. H. Aten plans to install cold storage locker plant at Humeston, Ia.

Refrigerated locker system has been installed by R. S. Buchanan Co., Perry, Mo.

A. S. R. E. MEETING

The 25th summer meeting of the American Society of Refrigerating Engineers will be held at State College, Pa., June 19, 20 and 21. Sessions will be conducted on Monday morning and afternoon and Tuesday morning.

Included among the subjects of papers and addresses are: "The Ideal Refrigerant," by W. L. Knaus, General Electric Co., Ft. Wayne, Ind.; "Copper Plating in Refrigerating Compressors," by E. W. McGovern, Chlorine Products Division, E. I. duPont de Nemours & Co., Wilmington, Del.; "Bacteria and Light" (with demonstration of Sterilamp for use in conjunction with refrigeration), by Dr. Harvey Rentschler, Westinghouse Electrical & Mfg. Co., Bloomfield, N. J.

A food preservation conference arranged cooperatively by the society and the Pennsylvania State College, will be held on Tuesday afternoon, Wednesday and Thursday. Consumer trends, vitamins, bacteria, quick freezing, refrigeration and foods will be discussed by well known authorities.

REFRIGERATION NOTES

Pure Ice & Cold Storage, Inc., Cameron, La., recently purchased new refrigerating equipment.

Joplin Stockyards, Inc., Joplin, Mo., will build a 100,000 cu. ft. cold storage plant.

Graver Brothers, Lehighton, Pa., are erecting cold storage unit adjoining their ice plant.

CHAIN STORE SALES

Kroger Grocery and Baking Co. reports sales of $90,291,414 for the first 20 weeks of 1938, a decrease of 9 per cent from $98,865,507 in like period in 1937. Sales for the four weeks ended May 21 were $18,260,648 compared with $20,026,370 in the corresponding period last year.

Safeway Stores, Inc., had sales of $137,526,811 for the 20 weeks ended May 14, a decrease of 2.8 per cent from volume of $141,505,644 in like 20 weeks last year. For the four weeks ended May 14 the firm's dollar volume totaled $27,975,462 against $29,313,358 in the corresponding 1937 period.

Dominion Stores, Ltd., had total sales of $7,318,476 for the 20 weeks ended May 21 compared with $7,540,581 in the like period last year, a decrease of 2.9 per cent, while volume in the four weeks ended May 21 was 1.9 per cent below the level of the like period in 1937.

National Tea Co. had sales of $21,988,-704 for the first 20 weeks of 1938, a 11.6 per cent decline from sales of $24,842,-790 a year earlier. Sales in the four weeks ended May 21 amounted to $4,260,380 compared with $4,497,374 for the corresponding period in 1937.

PACKER AND FOOD STOCKS

Price ranges of listed stocks, June 1, 1938, or nearest previous date compared with week ago.

	Sales. Week ended June 1.	High.	Low.	Close. June 1.	Close. May 25.
		—June 1.—			
Amal. Leather..	300	1¾	1¾	1¾	1½
Do. Pfd.....	....	.....	.....	.....	14½
Amer. H. & L....	500	2¾	2¾	2¾	2¾
Do. Pfd.....	400	16½	16½	16½	19
Amer. Stores....	300	6½	6½	6½	7½
Armour Ill.....3,400		4¼	4¼	4¼	4½
Do. Pr. Pfd....	600	36	35¾	36	35½
Do. Pfd.....	....	.....	.....	.....	94½
Do. Del. Pfd..	....	.....	.....	.....	95
Beechnut Pack..	....	.....	.....	.....	101
Bohack, H. C....	....	.....	.....	.....	1¼
Do. Pfd.....	30	11	11	11	11¾
Chick. Co. Oil...	500	13¼	12½	13¼	13
Childs Co.....	800	4¼	4¼	4¼	4¼
Cudahy Pack....	....	.....	.....	.....	12
Do. Pfd.....	100	50	50	50	50
First Nat. Strs..1,600		26¾	26¾	26¾	26½
Gen. Foods.....4,700		28½	27½	28½	26¾
The Glidden Co..2,500		16	15	16	16
Do. Pfd.....	....	.....	.....	.....	42
Gobel Co.....	300	1¾	1¾	1¾	2
Gr.A.&P. 1st Pfd.	50	118	118	118	119¼
Do. New.....	150	39	39	39	42
Hormel, G. A....	50	18½	18½	18½	19
Hygrade Food...	200	1½	1½	1½	1½
Kroger G. & B..1,000		13⅝	13½	13½	13⅝
Libby McNeill...1,200		.....	.....	.....	6⅝
Mickelberry Co..	850	2¼	2¼	2¼	2¼
M. & H. Pfd.....	....	.....	.....	.....	2⅝
Morrell & Co....	200	23	23	23	25
Nat. Tea.....	200	2¾	2⅝	2¾	2½
Proc. & Gamb...2,000		47½	46½	47½	47⅝
Do. Pfd.	220	118¾	118½	118¾	119¼
Rath Pack.....	....	.....	.....	.....	19
Safeway Strs....1,300		13½	13	13¼	14
Do. 5% Pfd....	30	69½	68½	69½	68½
Do. 6% Pfd....	10	82	82	82	81
Do. 7% Pfd....	60	90	90	90	90
Stahl Meyer.....	....	.....	.....	.....	1½
Swift & Co.....2,900		16¼	15¼	16¼	16¼
Do. Intl.....2,300		25	25	25	24⅝
Trunz Pork.....	....	.....	.....	.....	7½
U. S. Leather...	100	4	4	4	4
Do. A.....1,400		6¾	6¾	6¾	7½
Do. Pr. Pfd....	100	58¼	58¼	58¼	64
Wesson Oil.....1,200		28½	28½	28½	29⅝
Do. Pfd.....	....	.....	.....	.....	72
Wilson & Co....1,700		3⅝	3⅝	3⅝	3⅝
Do. Pfd.....	300	37	36½	36½	40¼

FINANCIAL NOTES

Wesson Oil & Snowdrift Co. has declared an extra dividend of 50 cents a share on common stock in addition to the regular quarterly payment of 12½ cents, both payable July 1 to shareholders of record on June 15.


Model 90-M

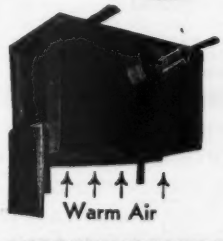
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ADJUSTABLE GRATE LITTLE GIANT ICE BREAKERS

Any desired size of broken ice *instantly* without changing grates
Hand, Pulley and Motor Models
Attractive Prices
WRITE FOR FOLDER

MICRO-WESTCO, INC.
Dept. P-53 Bettendorf, Iowa

THEURER ICEFIN Refrigeration



***The* MODERN METHOD *of* TRUCK COOLING**

Operates on forced-circulation principle; insures positive absence of hot spots in body. Operates off truck battery. Economical to use; highly efficient. Now being used by leading packers. Four sizes fill all needs.

Write for details!

THEURER WAGON WORKS, Inc. New York, N. Y. North Bergen, N. J.
Builders of Commercial Insulated and Refrigerated Bodies

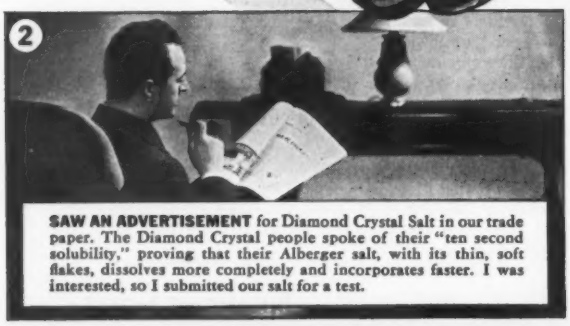
10 SECONDS FLAT—

AND I FOUND THE SECRET OF MORE SALES!

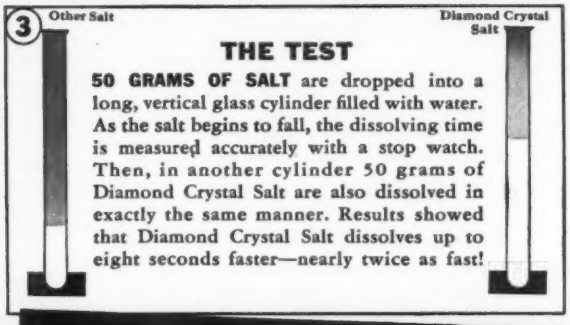




SPOKE TO DERBY, our production manager, about the trouble we are having with the flavor of our product. We have had several complaints from dealers and customers. Sales are not holding up. Sampled our product with Derby and we both agreed that the flavor was off. He questioned whether salt was to blame.



SAW AN ADVERTISEMENT for Diamond Crystal Salt in our trade paper. The Diamond Crystal people spoke of their "ten second solubility," proving that their Alberger salt, with its thin, soft flakes, dissolves more completely and incorporates faster. I was interested, so I submitted our salt for a test.



THE TEST

50 GRAMS OF SALT are dropped into a long, vertical glass cylinder filled with water. As the salt begins to fall, the dissolving time is measured accurately with a stop watch. Then, in another cylinder 50 grams of Diamond Crystal Salt are also dissolved in exactly the same manner. Results showed that Diamond Crystal Salt dissolves up to eight seconds faster—nearly twice as fast!



SALES PICKED UP when I changed to Diamond Crystal. Its "ten second solubility" assures an even and thorough distribution of salt, and its true salty flavor, high purity and cleanliness have restored the true taste to our product. Reports from stores show that our product has become the leader because of its fine flavor.

DIAMOND CRYSTAL

Alberger Process

SALT

"WAKES UP HIDDEN FLAVORS"

DIAMOND CRYSTAL SALT CO., INC. ST. CLAIR, MICH.





DIAMOND CRYSTAL IS THE ONLY SALT MADE BY THE PATENTED ALBERGER PROCESS—A PROCESS WHICH DELIVERS A PURE, CLEAN SALT WITH "TEN SECOND SOLUBILITY." GET A FREE SOLUBILITY RATING OF THE SALT YOU ARE USING. WRITE TODAY!

Provisions and Lard

WEEKLY MARKET REVIEW

LARD futures at Chicago firmed somewhat at midweek after going to new lows for the season during earlier sessions. At low tide futures showed declines of 183 to 448 points from the season's highs.

Lard market extended the previous day's gains on Thursday as fair demand developed. Buying was considered to be mostly for short account and prompted by late strength in cotton oil on Wednesday as well as a smaller than expected increase in Chicago lard stocks. Realizing sales accounted for the bulk of offerings. There was a late setback under scattered selling and the close was barely steady at 7½@17½ lower than on the preceding Friday.

Speculative liquidation was rather persistent during the week and there was some hedge selling. The market gave ground readily, but was mainly influenced by outside conditions and declines were more orderly. Commodities continued to decline and cotton oil weakness had considerable influence on lard at times. Lard rallied modestly when outside commodities showed some trend toward recovery.

There was evidence of lard purchases against sales of oil by commission houses during the week. This absorption was not great enough to materially influence trend in lard.

Domestic cash trade was reported satisfactory and there were further liberal export shipments. Exports of lard from the seaboard and Montreal for the week ended May 28 amounted to 3,966,730 lbs. and went largely to England.

Reports that England had bought some 50,000 tons of whale oil brought some pressure on lard since it was feared that England would store this oil for emergency purposes and demand for lard might therefore prove smaller than anticipated.

Hog receipts showed some tendency to increase seasonally. Hog receipts at Western packing points last week totaled 279,200 head, compared with 236,300 head the previous week and 200,400 the same week last year.

Average weight of hogs received at Chicago last week was 257 lbs. against 247 lbs. a year ago.

Corn-hog ratio for the week ended May 21 was 14.2 against 13.4 the previous week, and 8.2 last year. The ratio continued profitable for feeders.

Average price of hogs at Chicago last week was $8.63 compared with $11.35 a year ago, $9.65 two years ago and $9.85 three years ago. Top at Chicago on Thursday was $8.90 compared with $8.80 last week.

Lard stocks at Chicago increased 4,421,000 lbs. during May compared

(Continued on page 25.)

MEAT STOCKS LOW ON JUNE 1

Meat stocks on hand at the seven principal markets at the end of May showed considerable decline during the month, while lard stocks gained. This situation prevailed in spite of a heavier hog slaughter for May this year than in May, 1937. However, stocks have been low and consumptive demand has been sufficient to prevent accumulations beyond those needed to supply current demand for fresh and cured meats.

Dry salt meats on hand at these points totaled only 26,200,000 lbs., 9,000,000 lbs. less than a year ago. Pickled meat stocks dropped 9,000,000 lbs. during the month and were 48,000,000 lbs. less than the amount on hand a year ago.

Decline was largest in stocks of regular and skinned hams. New processing methods have stimulated a broad demand for this major pork cut. Pickled belly stocks dropped only slightly during the month, and were some 8,000,000 lbs. under those of June 1, 1937. Lard on hand totaled nearly 60,000,000 lbs. less than a year ago, but was 26,000,000 lbs. heavier than the amount on hand June 1, 1936.

In view of the satisfactory level of hog prices, the fact that plain beef is in smaller supply, and that stocks of all meats are low, *there should be no question of declining inventory values.* All meats in storage can be expected to move into consumptive channels at their full value.

Stocks at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on May 31, 1938, with comparisons as especially compiled by THE NATIONAL PROVISIONER:

	May 31, '38. lbs.	Apr. 30, '38. lbs.	May 31, '37. lbs.
Total S. P. meats	106,430,217	115,316,245	154,883,785
Total D. S. meats	26,217,335	30,328,821	35,205,714
Other cut meats	16,480,326	18,466,614	17,256,908
Total cut meats.	149,127,878	164,111,680	207,346,407
P. S. lard	75,611,502	67,635,454	128,982,058
Other lard	10,594,031	13,138,994	15,207,345
Total lard	86,205,533	80,774,448	144,189,403
S. P. regular hams	17,519,420	17,659,711	30,433,922
S. P. skinned hams	37,568,695	42,433,387	60,198,721
S. P. bellies	40,371,040	41,170,758	48,323,509
S. P. picnics	10,860,062	13,943,389	15,875,633
D. S. bellies	16,769,289	18,068,565	24,903,204
D. S. fat backs	8,822,178	11,690,809	9,477,996

PORK IMPORTS DECLINE

Imports of pork meats into the United States are showing a decline, while exports are increasing. This is evident in the figures for April and for the first four months of 1938, compared with the like period of 1937. April pork imports were about 100,000 lbs. less than in April a year ago, and for the four

Exports and imports for April and the first four months of 1938, with comparisons, are reported by the U. S. Department of Agriculture as follows:

	Apr., 1938. lbs.	Apr., 1937. lbs.	4 mos., 1938. lbs.	4 mos., 1937. lbs.
IMPORTS.				
Pork—				
Pork, fresh	183,302	1,578,187	1,905,727	7,123,219
Hams, shoulders & bacon	4,497,828	3,250,719	15,397,002	16,306,801
Pork, pickled, salted & other	478,399	427,052	1,715,746	1,359,631
Total pork	5,159,529	5,255,958	19,018,476	24,789,651
Beef—				
Beef, fresh	85,302	219,090	550,944	1,321,133
Veal, fresh	31,655	2,751	58,386	69,199
Beef & veal, pickled or cured	87,449	150,923	301,283	516,334
Beef, canned	8,940,272	10,445,567	21,178,477	22,253,172
Total beef & veal	9,144,678	10,818,331	22,089,090	24,159,838
EXPORTS.				
Pork—				
Fresh, carcasses, loins and other	628,419	250,500	3,763,149	1,715,993
Cumberland & Wiltshire sides	.....	1,673	32,308	30,516
Hams & shoulders	4,401,832	3,968,327	15,393,490	11,512,981
Bacon	428,769	191,073	2,464,200	930,994
Pickled	864,314	360,533	3,983,143	1,716,614
Canned	639,996	675,176	3,288,658	2,814,563
Total pork	6,963,330	5,447,282	28,924,943	18,721,661
Lard—				
Lard	15,507,784	8,289,881	68,292,334	29,039,590
Beef—				
Beef & veal, fresh	289,887	599,028	1,101,055	1,727,628
Beef, cured	437,122	635,988	2,224,992	1,932,114
Beef, canned	185,831	292,592	923,060	1,315,731
Total beef & veal	912,840	1,527,608	4,249,107	4,975,473
Sausage				
Sausage	227,065	331,686	819,982	1,103,810
Sausage ingredients	143,532	121,812	469,015	463,924



FORD CHARCOAL BRIQUETS

Ford Charcoal Briquets reduce shrinkage because they produce a dry type of heat which carries off moisture at a lower temperature and, therefore, without excessive fat drip. They are prepared by the Stafford process—a Ford method—which reduces moisture to a minimum.

Heat value is exceptionally great, for Ford Briquets are nearly pure carbon compressed under tremendous pressure. Because the heat is also uniform, they produce better, even color and flavor. For smoking after preliminary drying, Briquets are merely covered with sawdust. Because they are flameless and sparkless, they produce a better-appearing product that is easier to sell.

Ford Charcoal Briquets are the logical fuel for smokehouses because they perform every requirement better than other fuels. AND—because they save so much weight —they are by far the most economical fuel.

A free demonstration will gladly be arranged in your own smoke-house. Write to

BY-PRODUCTS DIVISION **FORD MOTOR COMPANY** *DEARBORN, MICHIGAN*



Packed Under the Polish Government Inspection

All Meat Products of Poland Are Marked "Made in Poland" or "Product of Poland"

BEWARE OF IMITATIONS

List of Polish Ham Importers

Ampol, Inc.
380 Second Avenue
New York, N. Y.
Gramercy 5-5270

American Barter & Trading Company
730 Gravier Street
New Orleans, La.
Main 2195

Duane Produce Company
2 Broadway
New York, N. Y.
Bowling Green 9-0755

J. S. Hoffman Company
179-181 Franklin Street
New York, N. Y.
Walker 5-5800
Illinois at Orleans Street
Chicago, Ill.
Superior 9300

Huston and Milkowski, Inc.
612 No. Michigan Avenue
Chicago, Ill.
Superior 3604

Meyer and Lange
434 Greenwich Street
New York, N. Y.
Walker 5-7735

A. J. Mills and Co., Inc.
17 State Street
New York, N. Y.
Whitehall 3-8291

Polish Ham Import Co.
1921-1951 E. Ferry Avenue
Detroit, Mich.
Plaza 5164

San Trading Company, Inc.
89 Broad Street
New York, N. Y.
Bowling Green 9-0580

John Thallon and Co.
8 Broadway
New York, N. Y.
Bowling Green 9-4867

Vita Food Products, Inc.
644 Greenwich Street
New York, N. Y.
Walker 5-9180

months period imports were nearly 6,000,000 lbs. less.

April exports of pork were 1,500,000 lbs. larger than last April, and for the first four months of the year exports were 10,000,000 lbs. greater. Lard exports in April were nearly double those of last April, and for the four months they were nearly 40,000,000 lbs. greater.

Beef imports during April totaled something over 9,000,000 lbs. and were slightly less than in April a year ago. For the four months of 1938 beef imports were 2,000,000 lbs. less than in the 1937 period.

APRIL CONSUMPTION

Federally-inspected meats available for consumption in April, 1938:

BEEF AND VEAL.

	Total Consumption, lbs.	Per capita, lbs.
April, 1938	443,000,000	3.41
April, 1937	484,000,000	3.75

PORK (INC. LARD).

April, 1938	452,000,000	3.48
April, 1937	457,000,000	3.54

LAMB AND MUTTON.

April, 1938	59,000,000	.45
April, 1937	57,000,000	.44

TOTAL.

April, 1938	954,000,000	7.34
April, 1937	998,000,000	7.73

LARD.

April, 1938	59,000,000	.45
April, 1937	68,000,000	.53

Hog Cut-Out Results

CONTINUED strong hog prices with product values averaging lower than a week ago resulted in a less satisfactory cut-out on hogs during the first three market days of the current week. Product prices strengthened toward the close of the period on the bullish stock reports from the seven markets and the evident broad outlet for pork meats during May. Stocks of all meats are low and as they move into consumptive channels should bring their full value. Even if hog runs continue fairly liberal during the current month the supply is still small enough, particularly in view of the more limited volume of medium beef available, to insure sales of product at full value if good merchandising is put back of them.

As the first day of the week was a holiday, receipts at the 11 markets for the 3-day period totaled 165,000 head which was 48,000 less than was received in the 4 days of the previous week and 5,000 more than arrived a year ago. Two years ago receipts in the like period totaled 213,000 head.

While there was some price fluctuation during the week, top at Chicago at $8.95 was made on Tuesday with the closing day's top at $8.85 to $8.90. At the close good light butchers bulked at $8.70 to $8.85 and heavier kinds up to 300 lbs. at $8.55 to $8.70, with butchers weighing up to 400 lbs. topping at $8.55. The sow run showed seasonal increase with many evidencing corn feeding. Good sows weighing up to 400 lbs. sold from $8.00 to $8.25 and only rough kinds and extremely heavy sows selling under $7.50.

The test on this page is worked out on the basis of representative costs and credits prevailing at Chicago during the three days of the week just ended.

PROVISIONS AND LARD

(Continued from page 23.)

with a decrease of 6,155,000 lbs. in May, 1937. Stocks totaled 68,565,000 lbs. on June 1 against 118,027,000 lbs. on the same date last year.

PORK.—Demand was fair and the market was steady at New York. Mess was quoted at $28.87½ per barrel and family at $24.87½ per barrel.

LARD.—Demand was fair at New York and the market unsteady. Prime western was quoted at 8.30@8.40c; middle western, 8.30@8.40c; New York City in tierces, 7¾@7⅞c, tubs, 8c@8⅛c; refined continent, 8⅜@8½c; South America, 8½@8⅝c; Brazil kegs, 8⅝@8¾c, and shortening in carlots, 10c, smaller lots, 10¼c.

At Chicago, prime steam cash was quoted on Thursday at 8.07½ bid; prime steam loose, 7.37½ bid, and raw leaf, 7.37½ nominal.

(See page 33 for later markets.)

BEEF.—Demand was fair and the market steady at New York. Family was quoted at $28.00 per barrel.

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive
	180-220 lbs.			220-260 lbs.			260-300 lbs.		
Regular hams	14.00	16.4	$ 2.30	13.70	16.4	$ 2.25	13.40	16.4	$ 2.20
Picnics	5.70	12.7	.72	5.40	12.3	.66	5.10	11.4	.58
Boston butts	4.00	16.0	.64	4.00	16.0	.64	4.00	16.0	.64
Loins (blade in)	9.80	20.0	1.96	9.50	18.8	1.79	9.00	17.7	1.59
Bellies, S. P.	11.00	14.1	1.55	9.70	12.9	1.25	3.10	12.0	.37
Bellies, D. S.	....	....	....	2.00	9.8	.20	9.90	9.6	.95
Fat backs	1.00	5.9	.06	3.00	6.2	.19	5.20	7.4	.38
Plates and jowls	2.50	6.7	.17	3.00	6.7	.20	3.30	6.7	.22
Raw leaf	2.10	6.9	.14	2.20	6.9	.15	2.10	6.9	.14
P. S. lard, rend, wt.	12.80	7.3	.93	11.60	7.3	.85	10.20	7.3	.74
Spareribs	1.60	10.3	.16	1.60	10.3	.16	1.50	10.3	.16
Trimmings	3.00	8.0	.24	2.80	8.0	.22	2.70	8.0	.22
Feet, tails, neckbones	2.00	....	.07	2.00	....	.07	2.00	....	.07
Offal and misc.	....	....	.36	....	....	.36	....	....	.36
TOTAL YIELD AND VALUE	69.50		$ 9.30	70.50		$ 8.99	71.50		$ 8.62
Cost of hogs per cwt.		$ 8.74			$ 8.72			$ 8.56	
Condemnation loss		.04			.04			.04	
Handling & overhead		.74			.66			.62	
TOTAL COST PER CWT ALIVE		$ 9.52			$ 9.42			$ 9.22	
TOTAL VALUE		9.30			8.99			8.62	
Loss per cwt.		.22			.43			.60	
Loss per hog		.44			1.03			1.68	

for *SPEEDY* carcass splitting . . .

B & D Combination Rump Bone Saw and Carcass Splitter

Here's a saw that will split the *entire* carcass in a single operation, thus saving valuable time and eliminating all loss from imperfect cleaving.

Besides giving a better, cleaner cut, the B & D Carcass Splitter *reduces operating costs.*

Shipper carcasses electrically split, yield smoothly split loins, ribs and chucks. Cutter and canner carcasses bone out to better advantage and show a higher yield of prime cuts.

Write for complete details.



BEST & DONOVAN

Electrical Cost-cutting Machines

332 S. Michigan Ave. Chicago, Illinois



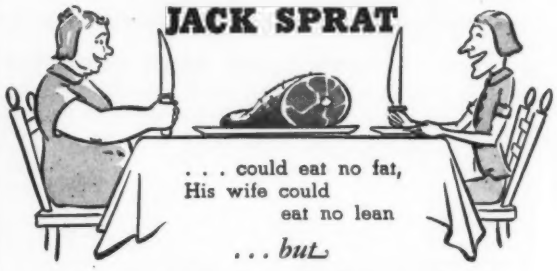
Color ON PARADE

Peacock Brand Casing Colors . . . clear, bright, attractive colors that are now available in new TABLET FORM! Effervescent-dissolving action spreads color quickly and evenly. They're easier to use and economical, too. One color tablet makes 125 gallons of cooking water. Write today for free samples.

WM. J. STANGE CO.

2536-40 W. Monroe St., Chicago

Western Branches: 923 E. 3rd St., Los Angeles; 1250 Sansome St., San Francisco. In Canada: J. H. Stafford Industries, Ltd., 24 Hayter St., Toronto, Ont.



they sure can go for tender hams cured with

Solvay Nitrite of Soda!

—and that isn't the half of it. Packers who cure their hams with Solvay Nitrite of Soda don't have to worry about repeat sales, either!

Solvay Nitrite of Soda is approved by the U. S. Department of Agriculture, and the B.A.I., and conforms to all U. S. Pharmaceutical specifications.

Solvay's rigid manufacturing standard guarantees a product *that never varies in quality!*

Packers who use Solvay Nitrite of Soda in their cures and in their prepared cures get *better* curing results.

. . . and that is the **real** reason why
Jack and his wife don't battle any more
about who gets which!

SOLVAY SALES CORPORATION

Alkalies and Chemical Products Manufactured by The Solvay Process Company

40 RECTOR STREET NEW YORK, N. Y.

MEAT IMPORTS AT NEW YORK

For week ended May 27, 1938:

Point of origin.	Commodity.	Amount lbs.
Argentina	—Canned corned beef	64,800
	—Roast beef in tins	7,200
	—Brisket beef in tins	816
Brazil	—Canned corned beef	97,200
Canada	—Fresh chilled pork cuts	37,856
	—Fresh chilled calf livers	3,420
	—Fresh frozen ham	3,234
	—Fresh chilled veal livers	240
	—Fresh chilled calf sides	4,406
	—Fresh frozen beef cuts	119,607
	—Smoked sausage	40
	—Smoked bacon	5,995
Czechoslovakia	—Cooked ham in tins	17,407
Denmark	—Cooked sausage in tins	394
	—Cooked ham in tins	8,796
	—Cooked picnics in tins	412
	—Tinned mock turtle stew	281
	—Blood pudding in tins	281
	—Meat balls in tins	188
England	—Meat paste in jars	82
Estonia	—Cooked ham in tins	31,642
	—Cooked picnics in tins	4,042
France	—Liverpaste in tins	187
Germany	—Smoked ham	2,652
	—Smoked sausage	1,488
	—Salami	2,522
Holland	—Cooked ham in tins	7,211
	—Smoked ham	4,083
	—Cooked pork loins in tins	4,968
Hungary	—Cooked ham in tins	119,948
	—Cooked picnics in tins	58,289
Italy	—Salami	100
	—Smoked pork loins	666
Lithuania	—Fresh frozen pork cuts	5,000
Paraguay	—Canned corned beef	27,000
Poland	—Smoked bacon	64,400
	—D. S. bellies	68,161
	—D. S. pork butts	22,178
	—Cooked ham in tins	431,474
	—Cooked pork butts in tins	18,456
	—Cooked shoulders in tins	8,776
	—Cooked picnics in tins	142,728
	—Cooked pork loins	18,828
	—Luncheon meat	144
Switzerland	—Bouillon cubes	3,800
	—Soup tablets	2,394
Uruguay	—Canned corned beef in tins	21,384

PORK PRODUCTS EXPORTS

Exports of provisions originating in the United States and Canada from Atlantic and Gulf ports:

To	Week ended May 28, 1938.	Week ended May 29, 1937.	Nov. 1, 1937 to May 28, 1938.
PORK.	bbls.	bbls.	bbls.
United Kingdom	....	....	65
Continent	168	5	327
Total	168	5	392
BACON AND HAMS.	M lbs.	M lbs.	M lbs.
United Kingdom	2,557	770	101,827
Continent	18	....	2,044
West Indies	1	2	588
B. N. A. Colonies	....	....	59
Other Countries	6	....	62
Total	2,582	772	104,580
LARD.	M lbs.	M lbs.	M lbs.
United Kingdom	3,574	4,936	85,872
Continent	288	106	5,936
Sth. and Ctl. America	121	114	2,090
West Indies	4	144	5,502
B. N. A. Colonies	....	....	16
Other Countries	....	....	84
Total	3,967	5,300	99,500

TOTAL EXPORTS BY PORTS.

From	Pork, bbls.	Bacon and Hams, M lbs.	Lard, M lbs.
New York	168	618	822
Boston	....	10	463
Philadelphia	....	....	38
New Orleans	....	....	121
Montreal	....	1,952	2,519
Halifax	....	2	4
Total Week	168	2,582	3,967
Previous Week	....	1,433	5,337
2 weeks ago	50	577	5,976
Cor. week 1937	5	772	5,300

SUMMARY NOV. 1, 1937 TO MAY 28, 1938.

	1937-1938.	1936-1937.
Pork, M lbs.	78	52
Bacon and Hams, M lbs.	104,579	86,852
Lard, M lbs.	99,500	64,770

Chicago Provision Markets

REPORTED BY TELEGRAPH EXCLUSIVELY FOR THE NATIONAL PROVISIONER

FUTURE PRICES

SATURDAY, MAY 28, 1938.

	Open.	High.	Low.	Close.
LARD—				
May	7.87½	7.90	7.72½	7.72½
July	8.00	8.02½	7.90	7.92½-90
Sept.	8.27½-20	8.27½	8.10	8.12½
Oct.	8.37½-30	8.37½	8.20	8.25ax
Dec.	8.05-02½	8.05	8.00	8.00
Jan.	8.10	8.10	8.00	8.00
CLEAR BELLIES—				
May	....	....	....	10.75n
July	....	....	....	10.72½ax

MONDAY, MAY 30, 1938.

Holiday. No market.

TUESDAY, MAY 31, 1938.

LARD—				
May	7.62½	....	....	7.62½
July	7.85	7.90	7.82½	7.85-82½
Sept.	8.10	8.10	8.02½	8.07½-05ax
Oct.	8.25	8.25	8.12½	8.12½ax
Dec.	7.95-8.00	8.00	7.90	7.95
Jan.	7.95	....	....	7.95
CLEAR BELLIES—				
May	....	....	....	10.62½ax
July	10.62½	....	....	10.62½

WEDNESDAY, JUNE 1, 1938.

LARD—				
July	7.92½	7.95	7.90	7.95b
Sept.	8.10	8.17½	8.10	8.17½ax
Oct.	8.20	8.25	8.17½	8.25ax
Dec.	7.95	8.05	7.95	8.05
Jan.	8.05	8.07½	8.05	8.07½
CLEAR BELLIES—				
July	....	....	....	10.62½n

THURSDAY, JUNE 2, 1938.

LARD—				
July	8.05	8.10	8.00	8.00b
Sept.	8.27½	8.30	8.17½	8.25ax
Oct.	8.35	8.35	8.27½	8.30b
Dec.	8.15	8.15	8.10	8.10
Jan.	8.15	8.15	8.12½	8.12½ax
CLEAR BELLIES—				
July	....	....	....	10.62½

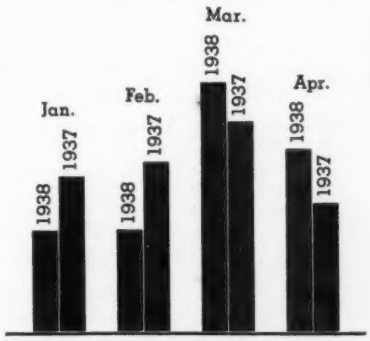
FRIDAY, JUNE 3, 1938.

LARD—				
July	8.05	8.07½	8.05	8.07½b
Sept.	8.25	8.30	8.25	8.30ax
Oct.	8.35	8.37½	8.32½	8.35b
Dec.	8.17½	8.17½	8.15	8.17½b
Jan.	8.15	8.17½	8.15	8.17½b
CLEAR BELLIES—				
July	....	....	....	10.65b

Key—ax, asked; b, bid; n, nom.; — split.

CURED PORK IMPORTS

(First four months of 1937 and 1938.)



Cured pork imports in the first two months of 1938 were below 1937 but receipts increased with approach of Easter and March and April have been above 1937.

CASH PRICES

Based on actual carlot trading Thursday, June 2, 1938.

REGULAR HAMS.

	Green.	*S.P.
8-10	17¼	18½
10-12	16½@17	18
12-14	16½	17½
14-16	16½	17
10-16 Range	16½	....

BOILING HAMS.

	Green.	*S.P.
16-18	16½	17
18-20	16½	17
20-22	16¾	17
16-20 Range	16½	....
16-22 Range	16½	....

SKINNED HAMS.

	Green.	*S.P.
10-12	18¼	18¾
12-14	18¼	18¼
14-16	18	18¼
16-18	18	18
18-20	18	17¾
20-22	16¾	16¾
22-24	16	15¾
24-26	15¼	15¼
25-30	15½	14¾
30- and up	15	14½

PICNICS.

	Green.	*S.P.
4- 6	13½	12⅞
6- 8	12¾@13	12½
8-10	12	12
10-12	11½	11½
12-14	11½	11½

Short Shank ½c over.

BELLIES.

(Square cut seedless)

	Green.	*D.C.
6- 8	16¼	17¼
8-10	15¼	16¼
10-12	14½	15½
12-14	13⅝	15
14-16	12½	13¼
16-18	12	13

*Quotations represent No. 1 new cure.

D. S. BELLIES.

	Clear.	Rib.
14-16	11⅛	....
16-18	11	....
18-20	10⅝	....
20-25	10½	10½
25-30	10½	10½
30-35	10⅛	10⅛
35-40	10	10
40-50	9¾	9¾

D. S. FAT BACKS.

6- 8	6⅞
8-10	7
10-12	7⅛
12-14	7⅛
14-16	7⅛
16-18	8
18-20	8½
20-25	9¼

OTHER D. S. MEATS.

Extra Short Clears 35-45	9½n
Extra Short Ribs 35-45	9½n
Regular Plates 6- 8	7½
Clear Plates 4- 6	6¾
Jowl Butts	7½@ 7¾
Green Square Jowls	9¼
Green Rough Jowls	7¾@ 7⅞

LARD.

Prime Steam, cash	8.07½b
Prime Steam, loose	7.37½b
Neutral, in tierces	9.37½n
Raw Leaf	7.87½n

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for week ended May 28, 1938, were:

	Week May 28.	Previous Week.	Same Week '37.
Cured Meats, lbs.	16,549,000	16,543,000	16,824,000
Fresh Meats, lbs.	54,157,000	45,237,000	47,714,000
Lard, lbs.	2,122,000	2,427,000	2,861,000

"BOSS" BALANCED-POWER COOKERS



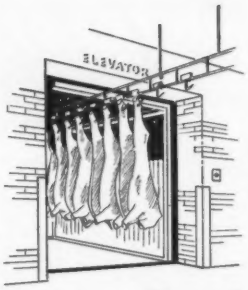
These cookers may be furnished with motor, as shown in illustration, or may also be equipped with engine for plants in which exhaust steam is not available.

LET US PROVE TO YOU THAT "BOSS" MEANS

BEST OF SATISFACTORY SERVICE

The Cincinnati Butchers' Supply Corp.

Gen. Office: 2145 Central Parkway
Factory: 1972-2008 Central Ave., Cincinnati, Ohio
824 Exchange Ave., U. S. Yards, Chicago, Ill.



170 MONTGOMERY ELEVATORS

Serve Swift & Company

Back in 1913, Swift & Company installed a Montgomery Freight Elevator in their Joliet, Illinois branch house. Since then, 169 additional MONTGOMERY ELEVATORS have been installed by Swift in their busiest packing plants and branch houses.

MONTGOMERY ELEVATORS, year after year, have proven to be dependable, without requiring constant expensive servicing and repairs.

Write us for help with any Elevator Problems

montgomery Elevator company

Elevator Specialists for the Packing Industry

HOME OFFICE and FACTORY—MOLINE, ILLINOIS

Branch Offices in Principal Cities

FATS AND OILS IN SOAP

Soap industry is largest industrial consumer of fats and oils in the United States, using about 1,500,000,000 lbs. of animal, vegetable and fish oils annually, according to a recent discussion of "Fats and Oils" by Charles E. Lund, fats and oils specialist, U. S. Dept. of Commerce.

Fats and oils find their way into many types of soap and products in varying proportions, in accordance with their availability and price; effect on solubility, lathering and detergent qualities of the finished product; and consumer preference. Domestic soap manufacturers have for many years depended on fats and oils imports.

Inedible tallow, coconut oil, palm oil, fish oil and grease are leading components in production of soap. Production of tallow in 1937 was 507,000,000 lbs. (of which 77,000,000 lbs. was edible). Inedible tallow, a slow latherer, is by far the leading saponifying material, with a yearly volume twice as large as quick-lathering coconut oil. Both of these products are adaptable for soap use but are not completely interchangeable. A combination of tallow and coconut oil is used in most soaps for rapid solubility and lasting lather.

Many different soft oils are added to these hard oils. Olive oil, used for olive oil castile soap, is one of few oils that makes a satisfactory soap without admixture of other oils. In addition to inedible olive oil and olive foots (principally solvent-extracted oil from pulp after pressing) cottonseed foots (settlings from refining crude cotton oil) are an important supplement to soft oil group. Cottonseed and soybean oils also contribute smaller quantities to soft oils used in soap industry. Demand for cottonseed oil in higher-priced edible field has been a determining factor in diverting this product from use in soap during past 20 years.

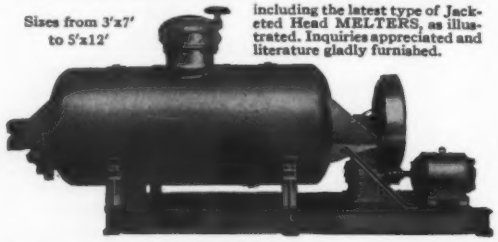
Because of lauric-acid content, coconut oil, palm kernel oil and babassu oil make a quick-lathering soap for use in hardwater regions, and they are almost a necessity for use in salt water. None of domestic oils contain lauric acid.

A Complete Line of "VELVET DRIVE" Machinery Equipment for

PACKERS and RENDERERS

Sizes from 3'x7' to 5'x12'

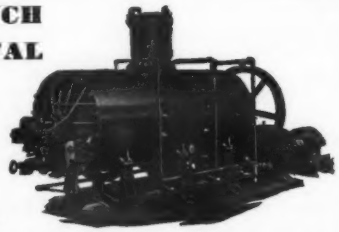
including the latest type of Jacketed Head MELTERS, as illustrated. Inquiries appreciated and literature gladly furnished.



PACKERS and RENDERERS MACHINERY

Division RED WING MOTOR CO. *Red Wing, Minn.*

THE FRENCH HORIZONTAL COOKER



For all rendering requirements.

Jacketed castings of alloy semi-steel; long-lived; efficient; well-agitated. Write for our circular.

THE FRENCH OIL MILL MACHINERY CO.

Piqua, Ohio

Tallows and Greases

WEEKLY MARKET REVIEW

TALLOW.—Tallow market at New York was rather quiet during the past week with little actual trading reported. Prices were about steady with extra at 4⅞c, delivered, or unchanged from the previous week. However, outside tallow was weaker and reports in the New York market indicated some increase in offerings from the smaller producers. This created a barely steady undertone.

Outside sales of extra were reported at 4⅝c, delivered Philadelphia. However, the well sold-up position of larger producers at New York served to limit pressure on New York market. Demand was not aggressive and there were reports that business in finished soaps was running well behind a year ago. Tallow's relative cheapness compared with palm oils is considered helpful in maintaining competition.

At New York, special was quoted at 4½c nominal; extra, 4¾@4⅞c, and edible in packages, 5¾@6c.

Foreign tallow offerings at New York showed no change from a week ago. South American No. 1 was quoted at 4⅜@4½c; No. 2, 4⅛@4⅜c, and edible, 4¾c, all c.i.f.

Tallow futures at New York were 5 points higher to 12 lower on the week. September traded at 4.95.

There was no London tallow auction this week. At Liverpool, Argentine beef tallow, June-July shipment, was unchanged at 22s. Australian good mixed, June-July shipment, was 18s 3d.

Trade in tallow at Chicago during the past week was slow, especially for prompt, and prices worked a little lower. Some edible sold at market last weekend; prime offered at 4¾c, Chicago, for prompt and salable at 4¾c, Cincinnati for July. One tank sold at about market, one outside point to another. Offerings for prompt shipment met slow demand; prime salable at 4¾c for July on Tuesday. Tank fancy sold Wednesday at 4¾c, Chicago. Market was steadier on Thursday and small lot outside prime sold 4⅝c, outside point; outside special sold at 4¼c, River point. Edible sold in tierces at usual differential. Chicago quotations, loose basis, on Thursday were:

Edible tallow	@ 5¼
Fancy tallow	@ 4¾
Prime packers	4⅝@ 4¾
Special tallow	@ 4⅝
No. 1 tallow	@ 4¼

STEARINE.—The market was quiet and unchanged at New York. Last sales were at 5½c, ex plant, and the market was quoted at 5¾@6c.

The market was quiet and about steady at Chicago with prime oleo at 5½@5¾c.

OLEO OIL.—The market at New York was steady and unchanged to ¼c better. Demand was routine. Extra was quoted at 7¾@8⅛c; prime, 7½@7⅝c, and lower grades, 6¾@7⅛c.

Demand was moderate at Chicago but the market was steadier. Extra was quoted at 7¾c and prime at 7¼c.

LARD OIL.—The market was quotably unchanged at New York and interest was routine. No. 1 was quoted at 8½c; No. 2, 8¼c; extra, 9⅛c; extra No. 1, 8⅞c; winter strained, 9¼c; prime edible, 11½c, and inedible, 9¾c.

(See page 33 for later markets)

NEATSFOOT OIL.—The market was quiet but steady and unchanged at New York. Cold test was quoted at 16¼c; extra, 9½c; extra No. 1, 8¾c; pure, 11¾c, and prime, 9⅝c.

GREASES.—While there was no pressure of grease on the market at New York, the undertone was barely steady due to lack of consumer demand and a slightly easier tone in tallow. Reports of quiet soap trade were also a factor. Last business in yellow and house grease was at 4¼c. Dealers doubted that better than 4⅛c could be obtained and some thought that even that price could be shaded on round lots. However, producers appeared to be fairly well sold up and the lightness of offerings appeared to be maintaining the market.

At New York, yellow and house was quoted at 4⅛@4¼c; brown, 3½@3⅝c, and choice white, 5½c nominal.

Trade in greases was rather slow at Chicago during the past week, especially for prompt. White grease sold at 5c, Chicago, last weekend. Offerings for spot shipment met slow demand. Choice white sold Wednesday at 5c, Chicago. Market steadier on Thursday and 5c was bid for white grease for future shipment. Chicago quotations, loose basis, on Thursday were:

Choice white grease	@ 5
A-white grease	4⅝@ 4¾
B-white grease	4⅝@ 4½
Yellow grease, 10-15 f.f.a.	4⅛@ 4¼
Yellow grease, 15-20 f.f.a.	@ 4
Brown grease	@ 3¾

EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner.)

New York, June 1, 1938.

No recent sales of ground dried blood have been made and the present quotation is about $2.50 per unit of ammonia, f.o.b. New York. South American blood is bringing better prices in Europe and, therefore, is not being offered in this market.

Unground tankage has been selling at $2.25 and 10c, f.o.b. local shipping points, and ground tankage at $2.50 and 10c, and the demand is very light.

Dry rendered tankage is lower in price and the market is rather inactive.

BY-PRODUCTS MARKETS

Chicago, June 2, 1938.

By-products markets continue quiet and easy. Prices nominal. Trading light.

Blood.

Blood market practically nominal.

	Unit Ammonia.
Unground	@2.35

Digester Feed Tankage Materials.

Market mostly unchanged. Last sale of 11 to 12 per cent tankage at $2.30 & 10c, Chicago.

Unground, 10 to 12% ammonia	@2.25 & 10c
Unground, 6 to 10%, choice quality	@2.50 & 10c
Liquid stick	@2.00

Packinghouse Feeds.

Prices unchanged. Market quiet.

	Carlots, Per ton.
Digester tankage meat meal, 60%	@40.00
Meat and bone scraps, 50%	@40.00
Raw bone-meal	@35.00
Special steam bone-meal	@35.00

Bone Meals (Fertilizer Grades).

Market quiet.

	Per ton.
Steam, ground, 3 & 50	@16.00
Steam, ground, 2 & 26	@17.00

Fertilizer Materials.

Market quiet.

	Per ton.
High grd., tankage, ground, 10@11% am.	@ 2.25 & 10c
Bone tankage, ungrd., low gr., per ton	@15.00
Hoof meal	@ 2.25

Dry Rendered Tankage.

Market continues slow.

Hard pressed and expeller unground, per unit protein	@ .50
Soft prad. pork, ac. grease & quality, ton	@35.00
Soft prad. beef, ac. grease & quality, ton	@27.50

Gelatin and Glue Stocks.

Gluestock markets continue quiet and easy.

	Per ton.
Calf trimmings	@18.00
Sinews, pizzles	16.00@18.00
Cattle jaws, skulls and knuckles	@17.00
Hide trimmings	12.00@13.00
Pig skin scraps and trim, per lb., l.c.l.	4½@ 4¾c

Horns, Bones and Hoofs.

Markets quiet with prices nominal.

	Per ton.
Horns, according to grade	$45.00@75.00
Cattle hoofs	@22.00
Junk bones	13.00@14.00

(Note—foregoing prices are for mixed carloads of unassorted materials indicated above.)

Animal Hair.

Hog hair market continues quiet. Coil dried winter take-off quoted at $40@45 per ton delivered. Summer take-off $25 per ton delivered.

Coil and field dried hog hair	1½c@2¼c
Processed black winter, per lb.	4c @6c
Cattle switches, each*	1½c@2c

*According to count.

TALLOW FUTURE TRADING

Tallow transactions at New York:

SATURDAY, MAY 28, 1938.
Holiday. No market.

MONDAY, MAY 30, 1938.
Holiday. No market.

TUESDAY, MAY 31, 1938.

	High.	Low.	Close.
June	....	....	4.55n
July	....	....	4.55n
August	....	....	4.65n
September	....	....	4.75
October	....	....	4.80

WEDNESDAY, JUNE 1, 1938.

June	....	....	4.55@4.75
July	....	....	4.65@4.75
August	....	....	4.70@4.80
September	....	....	4.75@4.85
October	....	....	4.80@4.85

THURSDAY, JUNE 2, 1938.

June	....	....	4.50@4.75
July	4.60	4.60	4.60@4.75
August	....	....	4.65@4.80
September	....	....	4.70@4.85
October	4.85	4.85	4.75@4.95

FRIDAY, JUNE 3, 1938.

July	....	....	4.55@5.65
Sept.	....	....	4.65@4.80
Oct.	....	....	4.70@4.85

FERTILIZER PRICES

BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, per ton, basis ex vessel Atlantic ports, June shipment	$ @29.50
Blood, dried, 16% per unit	@ 2.50
Unground fish scrap, dried, 11½% ammonia, 15% B. P. L., f.o.b. fish factory	2.75 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot	@44.00
June shipment	@45.00
Fish scraps: acidulated, 7% ammonia, 3% A. P. A., f.o.b. fish factories	2.50 & 50c
Soda nitrate, per net ton: bulk, June	@27.00
in 200-lb. bags, June	@28.30
in 100-lb. bags, June	@29.00
Tankage, ground, 10% ammonia, 10% B. P. L., bulk	2.50 & 10c
Tankage, unground, 10-12% ammonia, 15% B. P. L., bulk	2.25 & 10c
Phosphates.	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	$ @21.00
Bone meal, raw, 4¼% and 50%, in bags, per ton, c.i.f.	@25.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat	@ 8.50
Dry Rendered Tankage.	
50% unground	@52½c
60% unground	@55c

HULL OIL TRADE DECLINES

Oilseed crushing in April at Hull, England, continued under last year's volume with total oilseed imports for the first four months of 1938 about 15 per cent and oil exports 57 per cent less than in the like 1937 period, according to the U. S. Department of Commerce. Import movement was most active in cottonseed, large quantities coming from Egypt. Cottonseed oil exports were only 786,000 lbs. (4,500 lbs. to the United States) up to April 26, compared with 6,285,000 lbs. a year ago.

Watch the Classified Advertisements page for bargains in equipment.

MARGARINE MATERIALS USED

Products used in margarine manufacture during April, 1938, compared with the quantities used in the same month a year ago are as follows:

	Apr., 1938, lbs.	Apr., 1937, lbs.
Ingredient schedule of uncolored oleomargarine:		
Babassue oil	969,721	3,029,441
Coconut oil	8,955,180	4,084,999
Corn oil	46,166	63,953
Cottonseed oil	11,380,518	14,723,124
Derivative of Glycerine	98,812	93,495
Lecithin	6,817	2,948
Milk	6,080,975	6,325,231
Neutral lard	131,356	168,182
Oleo oil	1,386,600	1,332,644
Oleo stearine	239,274	278,819
Oleo stock	162,601	156,285
Palm oil	.....	161,510
Palm kernel	559,514	1,134,092
Peanut oil	275,462	393,484
Rice oil	83,978	.....
Salt	1,318,704	1,490,034
Soda (Benzoate of)	11,792	13,559
Soya bean oil	2,347,155	2,746,938
Vitamin concentrate	1,376	.....
Total	33,956,010	36,198,738
Ingredient schedule of colored oleomargarine:		
Babassue oil	1,184	2,406
Coconut oil	25,545	11,155
Color	167	128
Corn oil	.....	321
Cottonseed oil	41,208	65,461
Derivative of glycerine	335	245
Lecithin	1	.....
Milk	32,357	33,432
Neutral lard	6,890	4,412
Oleo oil	24,953	26,706
Oleo stearine	500	710
Oleo stock	417	1,442
Palm oil	.....	3,070
Palm kernel oil	495	1,736
Peanut oil	28	1,345
Salt	8,011	10,816
Soda (Benzoate of)	34	41
Soya bean oil	8,800	5,199
Vitamin concentrate	1	.....
Total	150,926	168,625

IOWA MARGARINE OUTLETS

Consumer demand for margarine in Iowa is strong and state-wide, with 3,794 dealers of the approximately 7,500 food outlets in the state licensed to sell margarine this year, according to an analysis by C. H. Janssen, president, National Association of Margarine Manufacturers. He points out that if such consumer demand is evidence that margarine is filling a real need, then the state excise of 5 cents a pound and federal dealer license of $6 are placing a tax burden on consumers least able to pay.

Margarine selling retailers are distributed throughout the state. In the largest city there is one dealer to each 457 of population; in cities of the 2,500 to 10,000 population class there is a dealer for each 391 persons, and in towns and villages of less than 1,000 population it is estimated there is a dealer for each 217 persons. This leads to the conclusion, Janssen declares, that per capita consumption of margarine is greater in communities served by smaller towns and villages than in larger centers.

HULL OIL MARKETS

Hull, England, June 1, 1938.—Refined oil, 19s. 6d. Egyptian crude cottonseed oil, 16s. 6d.

New Literature

Internal Combustion Engine (NL 479)—New 36-page booklet illustrating various installations of diesel and gas engines.—Worthington Pump & Machinery Corp.

Ice and Frost (NL 480)—Four-page folder illustrating and describing air cooling units for ammonia, for use with ammonia, brine or water.—Frick Company.

Inside Story of Boiler Water Conditioning (NL 464).—A treatise the purpose of which is to explain in non-technical terms the conditions most frequently encountered and to discuss various methods of softening, treating water and removing concentrations from boiler.—Elgin Softener Corp.

Equipping Industry for Continuous Production (NL 465).—A booklet describing roller, elevating, push-bar, portable, roller spiral and other makes of conveyors.—Mathews Conveyor Co.

Heat Diffusers (NL 466).—Bulletin presents latest engineering details in connection with heating with heat diffusers. Detailed construction through diagrams and tables is shown. Steam basic ratings for all units are given.—Carrier Corp.

Bailey Boiler Meters (NL 468).—An analysis of 7,000 combustion tests made during the past 12 years on all types and sizes of boilers, including a full range of fuels and methods of firing, are contained in this 32-page bulletin. Other pertinent factors concerning boiler operation are presented.—Bailey Meter Co.

Wear-Ever Aluminum (NL 469).—A 64-page catalogue published in four colors and offering the latest information on the utensils bearing this trade mark.—Aluminum Cooking Utensil Co.

Flooded Electric Equipment (NL 470)—This is one of a series of brochures just issued, others being titled: "Gear-Motors" (NL 471), "Direct-Current Generators and Exciters" (NL 472), "Type B Direct-Current Motors" (NL 473), "Magnetic Motor-Starting Switches" (NL 474) and "New Track-Type Limit Switch" (NL 475).—General Electric.

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Editor THE NATIONAL PROVISIONER:

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Vegetable Oils

WEEKLY MARKET REVIEW

COTTONSEED oil futures at New York this week went to new low ground for the season under a wave of liquidation which uncovered stop loss orders. Market was active and all months except July went to new lows. Declines were aided by heaviness in allied markets and absence of any broad demand for oil from consumers.

Oil rallied sharply and easily at midweek when allied markets turned upward. Prices had shown a decline of 85 to 136 points from the season's highs but recovered about 30 points from the week's low in the midweek rally.

For a time this week the oil market attempted to correct its disparity with lard but the correction was not extensive. July lard was at a few points premium over July oil. July cotton was actually at a discount under July oil.

Selling appeared to come from all directions. Even refiners' brokers were on top of the market at times. Some heavy selling supposedly came from Western packers, while refiners' brokers were selling July and buying new crop months. The July delivery not only maintained its premiums over distant positions but widened to 30 points over September, the greatest spread thus far.

Selling abruptly dried up on Wednesday and the market started with a sold-out appearance which ultimately resulted in scattered buying and covering and a 30-point rally from the lows. The technical position had undoubtedly been strengthened by recent dumping of long holdings, but there was nothing in the market itself to account for the rally.

Cash Demand Better

While cash oil demand and inquiries were somewhat better than they have been recently, there was no volume to the absorption.

Weather in the South was mainly favorable with less rain in the Western belt and beneficial moisture in the eastern growing sections. Temperatures ranged from abnormally low in extreme Northeastern portions of the Belt to moderate over most other sections. Rainfall was heavy in Eastern districts and mostly light to moderate from Mississippi valley westward.

Private ideas on new crop acreage varied considerably and were changing constantly. There was a tendency to ignore these figures and await the government report. There was a private estimate on the new crop at 12,927,000 bales, but it was said that another private report would appear shortly indicating a crop of less than 10,000,000 bales.

The crude markets were inactive and more or less following futures. In the Southeast, crude was quoted at 6½c nominal; Valley, 6½c bid for prime oil, and Dallas, 6¼c.

Estimates on May consumption continued to run about the same as for April, or around 232,000 bbls. This would compare with 189,000 bbls. in May last year, 172,000 bbls. two years ago and 220,000 bbls. three years ago.

Chicago lard stocks increased 4,421,000 lbs. during May compared with a decrease of 6,155,000 lbs. a year ago. Current supply totaled only 68,565,000 lbs. compared with 118,027,208 lbs. on June 1, 1937.

COCONUT OIL. — With offerings somewhat larger and demand rather limited, New York market was unsteady. Supplies afloat were available at 3c but shipment stuff was quoted at 3⅛c, New York. There were reports of business on the Pacific Coast at 2¾c with same price asked for forward shipment.

CORN OIL.—Offerings at 7c attracted little or no interest at New York. Buyers' ideas were around 6¾c.

SOYBEAN OIL. — Scattered sales were reported at 5c, New York; the market was barely steady with same level asked for shipment during balance of year.

PALM OIL.—The market was quiet at New York with Nigre oil quoted at 2.85c and Sumatra at 3¼c.

PALM KERNEL OIL. — Oil was strictly nominal at New York at 3.90c.

OLIVE OIL FOOTS.—The market was quiet but steady at around 7c, New York.

PEANUT OIL.—Trade was quiet and the market featureless at 6⅞c nominal, New York.

COTTONSEED OIL. — Valley and Southeast crude were quoted on Wednesday at 6⅛@6⅜c nominal; Texas, 6¼@6⅜c nominal; at common points and Dallas, 6⅜@6½c nominal.

Market transactions at New York:

Friday, May 27, 1938

	Sales.	—Range— High.	Low.	—Closing— Bid.	Asked.
June	....	....	....	790 a	nom
July	59	792	781	785 a	790
Aug.	....	....	....	780 a	nom
Sept.	60	767	755	763 a	trad
Oct.	63	757	745	750 a	trad
Nov.	....	....	....	750 a	nom
Dec.	43	755	741	745 a	746
Jan.	26	754	744	746 a	trad

Saturday, May 28, 1938

Holiday. No Market.

Monday, May 30, 1938

Holiday. No Market.

Tuesday, May 31, 1938

June	....	....	....	770 a	nom
July	53	775	764	770 a	773
Aug.	....	....	....	760 a	nom
Sept.	76	750	737	745 a	trad
Oct.	111	736	722	732 a	733
Nov.	....	....	....	728 a	nom
Dec.	71	732	720	730 a	trad
Jan.	11	731	728	731 a	trad

Wednesday, June 1, 1938

June	....	....	....	795 a	nom
July	35	794	775	793 a	94tr
Aug.	....	....	....	780 a	nom
Sept.	44	764	745	763 a	trad
Oct.	36	757	739	754 a	51tr
Nov.	....	....	....	750 a	nom
Dec.	18	755	739	755 a	trad
Jan.	1	742	742	755 a	57

Thursday, June 2, 1938

July	....	795	780	785 a	786
Sept.	....	767	750	755 a	nom
Oct.	....	759	745	747 a	748
Dec.	....	751	743	745 a	747
Jan.	....	751	745	748 a	nom

Sales, 190 contracts.

(See page 33 for later markets.)

SOUTHERN MARKETS

New Orleans.

(Special Report to The National Provisioner.)

New Orleans, La., June 2, 1938.—After consecutive declines during the past week, cotton oil futures are back to same levels, due largely to increasing belief that the new crop will show big decrease in output. Crude, firm at 6⅝@6¾c lb., Valley; ⅛c lb. lower in Texas. Unsold stocks of crude are light and consist largely of off quality. Prime bleachable firm, with holders indifferent sellers. Soapstock and black grease barely steady on account of weak tallow. Cotton oil has independent strength and makes quick recoveries compared to many other commodities.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, June 2, 1938.—Forty-three per cent cottonseed cake and meal, Dallas basis, for interstate shipments, $21.50. Prime cottonseed oil 6¼@6½c.

APR. MARGARINE PRODUCTION

Margarine produced during April, 1938, with comparisons showing a decrease of about 5 per cent over the production of April, 1937, is reported as follows by margarine manufacturers:

	Apr., 1938, lbs.	Apr., 1937, lbs.
Production of uncolored margarine	32,506,686	34,203,076
Production of colored margarine	134,152	146,000
Total production	32,640,838	34,349,076
Uncolored margarine withdrawn tax paid	33,086,598	33,884,393
Colored margarine withdrawn tax paid	49,930	62,490

Hides and Skins

WEEKLY MARKET REVIEW

Chicago

PACKER HIDES.—With the holiday at the beginning of the week, and the early easiness in all commodity markets, trading was slow getting under way in the packer hide market. Sales totalling around 40,000 hides, possibly 45,000, were consummated late this week, with the possibility that total will be increased before the end of the week. Steady prices were paid for steers, with light native cows moving on a split weight basis at ¼c less for late winter take-off, and some sales rumored later at steady prices for straight weights; bulls moved at ½c down from the prices paid a month back, but quality was a consideration here.

Hide futures sagged off early with other commodity and security markets but recovered sharply mid-week and at present are 6@11 points over last Friday's close.

All packers participated in the sale of 20,000 Apr.-May native steers at 9½c, steady price. Extreme light native steers of same dating were well sold up last week at 9c.

Butt branded steers last sold at 9½c previous week, and Colorados at 9c, both Apr.-May take-off. Two packers sold 4,450 Apr.-May heavy Texas steers this week at 9½c, steady basis. Light Texas steers quotable at 8½c nom., and extreme light Texas steers also at 8½c nom. for the same take-off.

Heavy native cows are available at 8½c for Apr.-Mays. One packer sold 2,500 Feb.-Mar.-Apr. 23/40 lb. light native cows at 8½c; another packer sold 7,000 prior to Apr. 23/40 lb. light native cows and branded cows at 8½c for the light end out of the split weights. Later a sale of 5,000 Apr.-May straight weight light native cows was reported at 8¾c, steady, but not yet confirmed.

One packer sold 2,500 Apr.-May and another 1,100 Nov. forward native bulls at 7c; 500 Apr.-May and 1,000 Nov. forward branded bulls brought 6c. These prices were ½c under those obtained a month back when late summer forward bulls were included.

Shoe production for the month of April was estimated at 32,859,307 pairs, as against 37,059,982 in March and 40,297,606 for April last year. We are approaching an in-between season and the decrease is seasonal but not as sharp as earlier this year. The total for Jan. to Apr. inclusive is 125,457,324 pairs, against 163,144,314 pairs for the same period last year, a decrease of 23.1 per cent; while the decrease for Jan. to Mar. inclusive this year was 24.9 per cent as compared with same period last year.

LATER: Sale of 4,000 Feb.-May Fort Worth light native cows at 8¾c for straight weights was confirmed.

OUTSIDE SMALL PACKER HIDES.—Some straight May outside small packer all-weights are offered around 8c, selected, Chgo. freight, for natives, brands ½c less; tanners' ideas usually ¼c less on current take-off, to ½c less for ordinary lots of Apr.-May. One lot of several cars April take-off moved early at 7¾c, selected, Chgo. freight. Some mixed lots accumulated by collectors are available around 7½c for Mar.-Apr. take-off but attracting no interest.

PACIFIC COAST.—Last reported sale in the Coast market was a few Vernon small packer Apr. hides couple weeks back at 7½c for steers and 7c for cows, flat, f.o.b. Los Angeles, at which time larger packers asked ½c more. Trading awaited to establish values.

FOREIGN WET SALTED HIDES.—Fair trade in South American market at easier prices, in line with seasonal decline in quality. A pack of 4,000 LaPlatas and 1,000 Anglos sold late last week to Japan at 60 pesos, equal to 9 15/16c, c.i.f. New York, steady with price paid earlier last week; 4,000 LaBlancas were reported going to Russia at 64 pesos or 10 5/16c; 4,000 Wilson steers sold to Europe early this week at 58 pesos or 9⅜c, also 2,000 Wilson reject steers at 52¾ pesos or 8⅜c. Later, 4,500 Sansinenas and 14,000 Smithfields and Anglo Sud Dock steers were reported at 55 pesos or 9 3/16c; 2,000 LaBlanca reject steers sold at 8 15/16c, and 2,500 Smithfield rejects at 8½c.

COUNTRY HIDES.—Scattered trading in country hides but no great activity, interest being mostly in extremes and a few buff weights. Untrimmed all-weights, around 47 lb. av., offered at 6½c, selected, del'd Chgo., with best bid 6¼c. Heavy steers and cows held around 6½c, selected, some talking 6@6¼c flat. Couple cars trimmed buff weights sold at 6¾c, selected, although usually held at 7c, but offered freely at 7c. Sales of trimmed extremes were reported early at 8c, selected, and this figure is asked. Bulls quoted around 5@5¼c flat. All-weight branded hides 5¼@5½c flat, top asked.

CALFSKINS.—Packer May calfskins are offered at prices last paid for April take-off, 16c for northern heavies 9½/15 lb., 15c for River point heavies, and 15c for lights under 9½ lb. Packers appear firmer in their ideas than city collectors, and one packer is reported to have declined 14c for the lights. Some trading expected shortly.

Lower prices were established for city calfskins when one collector sold a car 8/10 lb. early this week at 10c; later this figure was freely bid and finally three collectors each sold a car 8/10 lb. at 10½c. Car city 10/15 lb. sold early at 11c and this figure also freely bid; indicated some available at 11½c but other collectors inclined to hold offerings until next week. Outside cities, 8/15 lb., quoted around 10¾@11c nom.; straight countries around 8½c flat. Car Chgo. city light calf and deacons sold last week-end at 75c; another car sold early this week at 70c, followed by a car at 72½c, and two cars later at 75c.

KIPSKINS.—Trading opened up in packer May kipskins late this week at steady prices, the market being firmer than some had anticipated. One packer sold 4,800 May kipskins at 12½c for northern natives and 11½c for northern over-weights, southerns a cent less; and a few brands included at 8½c. Another packer sold 2,400 May northern natives at 12½c. Third packer sold 4,000 May northern natives at 12½c, and is credited with booking overweights and brands to tanning account.

Accumulation light on city kipskins and asking price advanced to 10½c. Outside cities 10@10¼c nom.; straight countries 8c flat asked.

Packer May regular slunks not yet offered; Aprils last sold at 70c, a month back.

HORSEHIDES.—Horsehides are steady but demand not active and trading somewhat limited. Good city renderers quoted $2.60@2.75, selected, f.o.b. nearby points; ordinary trimmed renderers $2.35@2.45, del'd Chgo.; mixed city and country lots $2.00@2.15, Chgo., according to lot.

SHEEPSKINS.—Dry pelts quoted 11c per lb., del'd Chgo. Packers report a fair movement on shearlings, one house reporting four cars in a range of 50@55c for No. 1's, 35c for No. 2's and asking 20c for No. 3's; another house quotes 50c, 32½c and 17½c for the three grades, while buyers report some offerings available at 5c less for No. 1's and 2½c less for the other grades, depending upon quality. Pickled skins quiet; California spring lambs quoted $3.25@3.50 per doz. last paid; car old winter skins offered at $2.50 per doz. and unsold. Some trading in spring lamb pelts thought to be under way on June skins; $1.00 per cwt. live basis reported declined, with $1.07½@1.10 quoted nominally in some directions.

New York

PACKER HIDES.—Last trading, reported previous week, was April butt branded steers by three packers at 9½c, and a few Colorados are now reported to have been included at 9c. April natives are still held, and one packer holds March production of all steers, as well as a few earlier dating natives. Some action expected shortly.

CALFSKINS.—Early sales in the calfskin market were at slightly lower levels. There were reports of confidential trading by collectors at prices slightly under the last paid figures of $1.10 for 5-7's and $1.30 for 7-9's, with the 9-12's quoted around $2.15 nom. Packers sold around 15,000 skins, with the 7-9's going at $1.55 and 9-12's at $2.40, both 10c down from level of prior sales.

Week's Closing Markets

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended June 3, 1938 with comparisons, are reported as follows:

PACKER HIDES.

	Week ended June 3.	Prev. week.	Cor. week, 1937.
Hvy. nat. strs.	@ 9½	@ 9½	16½@17
Hvy. Tex. strs.	@ 9½	@ 9½	16½@17
Hvy. butt brnd'd strs.	@ 9½	@ 9½	16½@17
Hvy. Col. strs.	@ 9	@ 9	16 @16½
Ex-light Tex. strs.	@ 8½	@ 8½	15 @15¼
Brnd'd cows	@ 8½	@ 8½	15 @15¼
Hvy. nat. cows	@ 8½	@ 8½	15¼@16
Lt. nat. cows	@ 8¾	@ 8¾	15¼ @15½
Nat. bulls	@ 7	@ 7½ax	@13
Brnd'd bulls	@ 6	@ 6½ax	@12
Calfskins 14	@16n 15	@16n 24	@27
Kips, nat.	@12½	@12½n	@17½
Kips, ov-wt	@11½	@11½n	@16
Kips, brnd'd	@ 8½	@ 8½	@15
Slunks, reg	@70n	@70	@1.10
Slunks, hrls...25	@30n 25	@30n	@45

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts	7⅛@ 8	7⅛@ 8	14 @15n
Branded	7 @ 7½	7 @ 7½	13½@14½
Nat. bulls	6 @ 6¼	6 @ 6½	@11½
Brnd'd bulls	5¼@ 5¾	5¼@ 6	@10¼
Calfskins ....10½@11½	11	@12ax 20	@23½
Kips 10	@10½	@10ax	15½@16
Slunks, reg...55	@60n 55	@60n	@1.00n
Slunks, hrls..20	@25n 20	@25n 35	@40n

COUNTRY HIDES.

Hvy. steers	@ 6½	6¾@ 7n	11 @11¼
Hvy. cows	@ 6½	6¾@ 7n	11 @11¼
Buffs ..... 6¾@ 7		@ 7ax	12¾@13
Extremes	@ 8	@ 8ax	13¾@14
Bulls 5	@ 5¼ 5	@ 5¼n	9½@ 9¾
Calfskins	@ 8½	@ 9ax	@16
Kips	@ 8ax	@ 8ax	13 @13½
Horsehides ...2.00	@2.75 2.00	@2.70	4.40@5.35

SHEEPSKINS.

Pkr. lambs	.....	.....	.....
Sml. pkr. lambs	.....	.....	.....
Pkr. shearlgs..45	@55 50	@55	1.35@1.40
Dry pelts	@11 11	@11½ 20	@22

CHICAGO PROVISION STOCKS

Stocks of meat and lard on hand in Chicago are reported as of June 1:

	June 1, 1938.	May 1, 1938.	June 1, 1937.
Pork, bbls.	26,094	26,683	20,358
P. S. lard, lbs.	64,756,907	59,506,999	114,293,030
Other lard, lbs.	3,808,076	4,636,709	3,733,998
D.S. cl. bellies[1]	7,549,114	7,594,592	12,044,596
D.S. rib bellies[1]	1,034,163	1,101,003	904,949
Ex. sh. cl. sides,[1] lbs.	1,800	1,800	1,800
D.S. sh. fat backs, lbs.	3,218,598	4,129,865	3,907,632
D.S. shldrs, lbs.	158,498	93,298	70,214
S.P. hams, lbs.	7,963,789	8,143,604	14,277,413
S.P. skinned hams, lbs.	20,767,166	23,388,681	28,347,337
S.P. bellies, lbs.	17,554,044	18,060,294	23,306,090
S.P. picnics or S.P. Boston shldrs., lbs.	14,000	.....	18,000
Other cuts of meats, lbs.	9,352,558	10,181,323	10,454,480
Total cut meats, lbs.	72,914,184	79,454,645	101,972,113

[1]Made since Oct. 1, 1937.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended May 28, 1938, were 5,596,000 lbs.; previous week, 4,811,000 lbs.; same week last year, 2,799,000 lbs.; from January 1 to May 28 this year, 99,236,000 lbs.; for the same period one year ago, 117,433,000 lbs.

Shipments of hides from Chicago for the week ended May 28, 1938, were 4,157,000 lbs.; previous week, 4,304,000 lbs.; same week last year 5,353,000 lbs.; from Jan. 1 to May 28, 1938, 90,629,000 lbs.; 1937 period, 116,461,000 lbs.

FRIDAY'S CLOSINGS

Provisions

Lard futures were quiet but steadier during the latter part of the week with lighter offerings, commission house absorption and some covering. Bulges met hedge selling. Hog arrivals were comparatively liberal but hog market held steady.

Cottonseed Oil

Cotton oil was steadier with scattered buying on small cotton crop estimates and better allied markets. Good weather and slow cash oil trade operated against upturns. Southeast crude was quoted at 6½c nominal; Valley, 6⅝c bid for prime oil, Valley off oil, 6½c asked, and Dallas 6¼c.

Quotations on bleachable cottonseed oil at close of market on Friday were: July, 7.89@7.92; Sept. 7.62@7.65; Oct., 7.54@7.57; Dec., 7.53; Jan. 1939, 7.54@7.55. Sales 45 lots. Closing steady.

Tallow

Extra tallow quoted at 4⅝c lb., f.o.b. asked.

Stearine

Stearine, 5¾c, ex plants.

Friday's Lard Markets

New York, June 3, 1938.—Prices are for export. Lard, prime Western, $8.65 @8.75; middle Western, $8.55@8.65; city, 8c; refined continent, 8¾c; South American, 8⅞c; Brazil kegs, 9c; shortening, 10c in carlots.

GOVERNMENT GRADED MEAT

Meat graded by the U. S. Bureau of Agricultural Economics during April, 1938, with comparisons:

	Apr., 1938, lbs.	Mar., 1938, lbs.	Apr., 1937, lbs.
Fresh and frozen:			
Beef	54,437,855	53,775,169	40,437,235
Veal and calf	563,731	546,034	379,544
Lamb and mutton	2,072,246	2,035,866	1,678,323
Pork	335,805	359,263	228,821
Cured:			
Beef	296,358	297,811	121,156
Pork	2,719,006	2,334,994	1,419,249
Sausage	3,268,776	3,332,237	3,264,292
Other meats and lard	232,415	242,416	205,823
Total	63,926,192	62,923,790	47,734,443

MEAT AND LARD EXPORTS

Exports of pork, bacon and lard through port of New York during week ended June 3, 1938, totaled pork none; 305,825 lbs. of lard and 127,000 lbs. of bacon.

BRITISH PROVISION MARKETS

Liverpool, June 3, 1938.—Provision market quiet and unchanged; fair demand for A.C. hams, poor for lard.

Friday's prices were: Hams, American cut, 93s; ham, long cut, exhausted; short backs, unquoted; bellies, English, 65s, Wiltshires, unquoted; Cumberlands, 69s; Canadian Wiltshires, 84s; Canadian Cumberlands, 81s; spot lard, 45s 9d.

LIVERPOOL PROVISION STOCKS

Provision stocks on hand June 1, 1938 as estimated by Liverpool Trade Association:

	June 1, 1938.	May 1, 1938.	June 1, 1937.
Bacon, lbs.	206,416	241,360	370,608
Ham, lbs.	220,752	171,472	655,200
Shoulders, lbs.	22,624	14,448	21,280
Butter, cwt.*	13,545	18,551	10,200
Cheese, cwt.*	8,026	13,744	7,934
Lard, steam (U. S.) tons.	15	33	59
Lard, steam (Canada) tons	4	....	34
Lard, steam (Argentina) tons	196	163	....
Lard, refined (U. S.) tons.	1,532	1,259	547
Lard, refined (Canada) tons	157	112	128
Lard, refined (Can. & So. Amer.) tons	33	15	30

*(Ton of 2,240 lbs.; cwt., 112 lbs.)

N. Y. HIDE FUTURE MARKETS

Saturday, May 28, 1938—No session.

Monday, May 30, 1938—Holiday.

Tuesday, May 31, 1938—Close: June 8.22; Sept. 8.45; Dec. 8.75; Mar. 9.04 n; June (1939) 9.33 n; sales 78 lots. Closing 11@18 lower.

Wednesday, June 1, 1938—Close: June 8.48 n; Sept. 8.75; Dec. 9.05; Mar. 9.34 n; June (1939) 9.63 n; sales 98 lots. Closing 26@30 higher.

Thursday, June 2, 1938—Close: June 8.42@8.48; Sept. 8.73; Dec. 8.99@9.05; Mar. 9.28 n; June (1939) 9.57 n; sales 80 lots. Closing 2@6 lower.

Friday, June 3, 1938—Close: June 8.37 n; Sept. 8.66@8.68; Dec. 8.98; Mar. 9.25 n; June, 1939, 9.50 n; sales 38 lots. Closing 1-7 lower.

Exchange will be closed on Saturdays to and including Sept. 24th.

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of May 28, 1938, totaled 822,395 lbs.; greases 330,800 lbs.; stearine none.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to June 2, 1938: To the United Kingdom, 108,304 quarters; to the Continent, 54,364. Last week to the United Kingdom, 19,664 quarters; to the Continent, 1,550.

Live Stock Markets
WEEKLY REVIEW

Packers Pay Millions for Livestock

●

LIVESTOCK slaughtered under federal inspection during April, 1938, cost packers $113,000,000. This was $28,000,000 less than they paid in April, 1937, but $9,000,000 more than the 5-year-average for the month.

Cattle cost $10,000,000 less than a year ago, but there were 53,000 head fewer slaughtered. Calves cost $2,000,000 less, with 86,000 fewer slaughtered; hogs cost $14,000,000 less for 348,000 fewer; sheep and lambs $3,000,000 less for 91,000 head more. Prices of all classes of livestock averaged considerably lower than in April, 1937, but were well above the 5-year-average for all livestock except sheep and lambs.

During the first four months of 1938 packers paid $490,000,000 for livestock slaughtered under federal inspection. This compared with $567,000,000 for the like period of 1937 and $412,000,000 for the 5-year-average for the 4-month period.

Number of each kind of animals slaughtered in each of the three periods was as follows:

	4 mos. 1938.	4 mos. 1937.	5-yr.-av. of 4 mos. period.
Cattle	3,104,000	3,208,000	2,950,000
Calves	1,826,000	2,100,000	1,856,000
Hogs	12,106,000	12,204,000	12,798,000
Sheep	5,828,000	5,661,000	5,374,000

It will be seen that the slaughter in the first four months of 1938, while slightly less than in 1937, compares very favorably with the average for the period during the past 5 years. All classes of livestock except calves dressed a higher average weight in April and throughout the four months of 1938 than the averages for the corresponding periods last year.

CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., June 2, 1938.—At 20 concentration points and 10 packing plants in Iowa and Minnesota, receipts through Thursday were 5 per cent less than a week ago, but 34 per cent larger than the same period a year ago. Trade undertone was fairly strong most of the week. Prices steady to 5c lower than last Saturday. Mostly steady on all classes; sows up 5c in spots. Current prices, good to choice, 180-220-lb., $8.30@8.40; strictly choice to $8.50; 220-250-lb., $8.20@8.30; 250-270-lb., $8.10@8.20; 270-290-lb., $8.00@8.10; 290-350-lb., $7.70@8.00. Good to choice, 160-180-lb., $8.05@8.30; bulk light sows, $7.40@7.50. The 350-550-lb. average were $7.10@7.40.

Receipts at the Corn Belt concentration points and meat plants week ended June 2 were as follows:

	This week.	Last week.
Friday, May 27	17,900	25,000
Saturday, May 28	20,100	17,700
Monday, May 30	Holiday	29,800
Tuesday, May 31	33,500	14,000
Wednesday, June 1	18,800	12,100
Thursday, June 2	17,550	17,400

BEEF SUPPLIES AT CHICAGO

Plain cattle continued scarce during May, cutter cows at Chicago being in small enough supply to command the highest price for the month since 1930. Top steers sold at $10.85, with an average of $8.75. This average compared with $11.20 in May a year ago, $7.95 two years ago, $11.10 in 1935. With these exceptions the average price was the highest since 1930. Extreme range on canners and cutters was $3.50 to $6.00, with the bulk of sales ranging from $4.25 to $5.35 and the average price $4.80. Bulls averaged $6.45 and bologna bulls $6.40.

Average weight of cattle at Chicago at 942 lbs. was the lightest for any month so far this year and compares with 955 lbs. a year ago, 1,020 lbs. in May, 1936, and 940 lbs. in the same month of 1935.

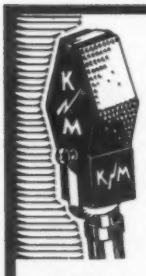
MORE CATTLE FROM MEXICO

Imports of cattle for slaughter from Canada during 1938 to date have been much smaller than a year ago, but receipts from Mexico have shown marked increases, April receipts from Mexico being more than double those of April a year ago, and for the four months the number imported was more than 30,000 head larger. However, total cattle imported during 1938 to date is slightly less than the total number imported in the corresponding four-month period last year. Increase in Mexican imports was mostly in the 175- to 700-lb. class of cattle.

Live cattle imports, with countries of origin, for April and the first four months of 1938, with comparisons, are reported as follows:

LIVE CATTLE IMPORTED.

	Apr., 1938. No.	Apr., 1937. No.	4 mos., 1938. No.	4 mos., 1937. No.
Cattle,				
700 lbs. or over:				
Canada	4,893	11,738	20,381	62,906
Mexico	9,265	3,549	19,714	17,703
Total	14,158	15,287	39,095	80,609
175 to 700 lbs.:				
Canada	418	439	995	2,479
Mexico	66,622	30,062	115,513	86,542
Total	67,040	30,501	116,508	89,021
Under 175 lbs.:				
Canada	7,013	9,849	19,875	27,603
Mexico	796	255	990	499
Total	7,809	10,104	20,865	28,102
From other countries	11	114	204	423
Total cattle	89,018	56,006	176,672	198,155



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Do you buy your Livestock through Recognized Purchasing Agents?

CANADIAN LIVESTOCK PRICES

STEERS.

Top Prices	Week ended May 26.	Last week.	Same week 1937.
Toronto	$7.50	$7.50	$8.75
Montreal	7.50	7.25	8.75
Winnipeg	7.25	7.35	8.50
Calgary	7.00	6.50	8.75
Edmonton	7.00	6.75	8.25
Prince Albert	5.50	5.85	6.25
Moose Jaw	6.75	6.50	8.00
Saskatoon	6.75	6.75	8.50

VEAL CALVES.

Toronto	$9.00	$9.25	$9.00
Montreal	8.00	8.00	8.00
Winnipeg	7.50	7.50	7.00
Calgary	7.75	7.25	8.50
Edmonton	7.00	6.00	7.00
Prince Albert	5.50	6.00	8.50
Moose Jaw	6.50	6.00	6.50
Saskatoon	7.00	6.50	6.00

SELECT BACON HOGS.

Toronto	$10.60	$10.40	$9.25
Montreal (1)	10.75	10.75	9.10
Winnipeg (1)	11.00	10.50	8.10
Calgary	10.00	9.75	8.00
Edmonton	10.25	9.75	7.85
Prince Albert	10.75	10.25	7.85
Moose Jaw	10.85	10.35	7.95
Saskatoon	10.75	10.25	7.85

(1) Montreal and Winnipeg hogs sold on a "fed and watered" basis. All others "off trucks."

GOOD LAMBS.

Toronto	$13.00	$11.35	$.....
Montreal	†8.00	7.00	.....
Winnipeg	12.00	8.50	11.00
Calgary	10.00	8.00	11.00
Edmonton	10.50	8.00	9.00
Prince Albert	6.00	.....	.....
Moose Jaw	.....	.....	7.50
Saskatoon	7.25	6.25	9.00

†Spring lambs $6.00@8.00 each.

RECEIPTS AT CHIEF CENTERS

Week ended May 28, 1938:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended May 28	177,000	312,000	305,000
Previous week	197,000	311,000	355,000
1937	206,000	254,000	355,000
1936	197,000	334,000	295,000
1935	167,000	219,000	264,000

At 11 markets:	Hogs.
Week ended May 28	255,000
Previous week	252,000
1937	188,000
1936	270,000
1935	180,000
1934	518,000
1933	467,000
1932	394,000

At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended May 28	122,000	204,000	174,000
Previous week	134,000	195,000	179,000
1937	127,000	145,000	222,000
1936	138,000	228,000	130,000
1935	112,000	152,000	163,000
1934	173,000	460,000	157,000
1933	119,000	401,000	151,000
1932	97,000	328,000	175,000

U. S. INSPECTED HOG KILL

At 8 points for the week ended May 27, 1938, compared with previous week and like week in 1937:

	Week ended May 27.	Prev. week.	Cor. week, 1937.
Chicago	84,243	79,639	60,420
Kansas City, Kansas	20,353	16,193	12,870
Omaha	19,148	14,560	12,863
St. Louis & East St. Louis	47,446	47,382	31,503
Sioux City	16,069	8,822	5,185
St. Joseph	10,589	10,262	5,703
St. Paul	22,491	20,722	19,106
N. Y., Newark and J. C.	39,704	43,763	29,284
Total	260,043	241,343	176,934

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by principal packers for the first three days of this week totaled 20,014 cattle, 4,645 calves, 28,515 hogs and 6,286 sheep.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, June 2, 1938, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs, excluded).	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
BARROWS AND GILTS:					
Good-choice:					
140-160 lbs.	$ 8.40@ 8.80	$ 8.40@ 8.75	$ 8.25@ 8.45	$ 8.25@ 8.50	$ 8.65@ 8.75
160-180 lbs.	8.60@ 8.85	8.65@ 8.80	8.35@ 8.50	8.40@ 8.60	8.65@ 8.75
180-200 lbs.	8.65@ 8.90	8.70@ 8.80	8.35@ 8.50	8.40@ 8.60	8.65@ 8.75
200-220 lbs.	8.65@ 8.90	8.70@ 8.80	8.40@ 8.50	8.45@ 8.60	8.50@ 8.65
220-250 lbs.	8.65@ 8.85	8.60@ 8.80	8.35@ 8.50	8.45@ 8.60	8.30@ 8.60
250-290 lbs.	8.55@ 8.75	8.35@ 8.70	8.10@ 8.40	8.25@ 8.50	8.00@ 8.35
290-350 lbs.	8.40@ 8.65	8.15@ 8.45	7.85@ 8.20	8.00@ 8.40	7.75@ 8.15
Medium:					
140-160 lbs.	7.90@ 8.40	8.00@ 8.60	8.00@ 8.23	.....	8.25@ 8.65
160-180 lbs.	8.00@ 8.60	8.10@ 8.60	8.10@ 8.35	.....	8.25@ 8.65
180-200 lbs.	8.15@ 8.65	8.25@ 8.60	8.15@ 8.35	.....	8.25@ 8.65
PACKING SOWS:					
Good:					
275-350 lbs.	8.00@ 8.25	7.50@ 7.65	7.50@ 7.60	7.55@ 7.85	7.55@ 7.65
350-425 lbs.	7.85@ 8.15	7.35@ 7.60	7.40@ 7.60	7.40@ 7.65	7.45@ 7.65
425-550 lbs.	7.65@ 7.90	7.25@ 7.50	7.35@ 7.50	7.30@ 7.55	7.30@ 7.50
Medium, 275-550 lbs.	7.40@ 7.90	6.85@ 7.50	.....	.....	.....
SLAUGHTER PIGS:					
Good-choice, 100-140 lbs.	8.00@ 8.55	8.25@ 8.50	.....	.....	8.75@ 9.25
Medium, 100-140 lbs.	7.50@ 8.40	7.85@ 8.35	.....	.....	.....
Slaughter Cattle, Calves and Vealers:					
STEERS, choice:					
750- 900 lbs.	9.25@ 9.90	9.00@ 9.75	8.75@ 9.75	9.00@ 9.90	8.85@ 9.50
900-1100 lbs.	9.40@10.25	9.25@10.00	8.75@ 9.75	9.25@10.00	9.00@ 9.65
1100-1300 lbs.	9.65@10.40	9.50@10.25	9.00@10.00	9.40@10.15	9.25@10.00
1300-1500 lbs.	9.65@10.40	9.50@10.25	9.25@10.00	9.40@10.15	9.10@ 9.90
STEERS, good:					
750- 900 lbs.	8.40@ 9.40	8.25@ 9.25	8.00@ 8.75	7.75@ 9.25	8.10@ 9.00
900-1100 lbs.	8.75@ 9.65	8.50@ 9.50	8.25@ 9.00	8.25@ 9.40	8.25@ 9.25
1100-1300 lbs.	8.75@ 9.65	8.75@ 9.50	8.25@ 9.00	8.35@ 9.40	8.35@ 9.25
1300-1500 lbs.	8.75@ 9.65	8.75@ 9.50	8.50@ 9.25	8.35@ 9.40	8.35@ 9.35
STEERS, medium:					
750-1100 lbs.	7.75@ 8.75	7.50@ 8.75	7.25@ 8.25	7.00@ 8.35	7.50@ 8.25
1100-1300 lbs.	8.00@ 8.75	7.50@ 8.75	7.75@ 8.50	7.50@ 8.35	7.75@ 8.35
STEERS, common:					
750-1100 lbs.	7.25@ 8.00	6.75@ 7.50	6.50@ 7.75	6.00@ 7.50	6.50@ 7.75
STEERS AND HEIFERS:					
Choice, 550-750 lbs.	9.00@ 9.75	8.75@ 9.75	8.50@ 9.25	8.50@ 9.35	8.50@ 9.40
Good, 550-750 lbs.	8.25@ 9.00	7.75@ 8.75	7.75@ 8.50	7.50@ 8.50	7.75@ 8.85
HEIFERS:					
Choice, 750-900 lbs.	9.00@ 9.75	8.75@ 9.50	8.50@ 9.25	8.50@ 9.50	8.60@ 9.25
Good, 750-900 lbs.	8.25@ 9.00	7.75@ 8.75	7.75@ 8.50	7.50@ 8.75	7.85@ 8.75
Medium, 550-900 lbs.	7.75@ 8.25	7.00@ 7.75	6.75@ 7.75	6.50@ 7.50	7.25@ 7.85
Common, 550-900 lbs.	6.75@ 7.75	6.25@ 7.00	5.75@ 6.75	5.50@ 6.50	6.25@ 7.25
COWS, all weights:					
Choice	7.50@ 8.00	.....	7.00@ 7.50	.....	.....
Good	7.00@ 7.50	6.25@ 7.00	6.50@ 7.00	6.25@ 7.00	6.75@ 7.25
Medium	6.50@ 7.00	5.75@ 6.25	5.75@ 6.50	5.35@ 6.25	6.15@ 6.75
Common	6.00@ 6.50	5.25@ 5.75	5.50@ 5.75	5.00@ 5.35	5.65@ 6.15
Low cutter and cutter	4.50@ 6.00	4.00@ 5.25	4.25@ 5.50	3.75@ 5.00	4.00@ 5.65
BULLS, yearlings excluded:					
All weights:					
Good	6.25@ 7.00	6.75@ 7.25	6.25@ 6.75	6.25@ 6.65	6.35@ 6.85
Medium	6.00@ 6.90	6.00@ 6.75	6.00@ 6.50	5.25@ 6.25	5.85@ 6.50
Cutter and common	5.50@ 6.00	5.00@ 6.00	5.25@ 6.00	4.75@ 5.50	5.00@ 6.00
VEALERS (all weights):					
Choice	8.00@ 9.00	Only 8.75	9.00@ 9.50	8.00@ 9.00	8.50@ 9.50
Good	7.50@ 8.50	7.50@ 8.75	8.00@ 9.00	7.00@ 8.00	7.50@ 8.50
Medium	6.75@ 7.50	6.25@ 7.50	7.00@ 8.00	6.00@ 7.00	6.50@ 7.50
Cull and common	5.50@ 6.75	4.50@ 6.25	5.00@ 7.00	4.50@ 6.00	4.50@ 6.50
CALVES: 250-400 lbs.:					
Choice	7.50@ 8.50	7.25@ 8.50	7.50@ 8.50	7.75@ 8.50	7.50@ 8.50
Good	6.50@ 7.50	6.50@ 7.25	6.50@ 7.50	6.75@ 7.75	6.50@ 7.50
Medium	5.50@ 6.50	5.75@ 6.50	5.50@ 6.50	5.75@ 6.75	5.50@ 6.50
Common	5.00@ 5.50	4.75@ 5.75	4.50@ 5.50	4.75@ 5.75	5.00@ 6.00
Slaughter Lambs and Sheep:*					
SPRING LAMBS:					
Choice	9.60@10.00	9.50@10.00	9.25@ 9.75	9.25@ 9.60	9.25@ 9.50
Good	9.00@ 9.60	9.00@ 9.50	8.75@ 9.25	8.75@ 9.25	8.75@ 9.25
Medium	8.00@ 9.00	8.00@ 9.00	7.75@ 8.75	7.50@ 8.75	8.00@ 8.75
Common (plain)	.....	6.50@ 8.00	.....	6.00@ 7.50	.....
LAMBS (Shorn):					
Choice	7.25@ 7.50	6.75@ 7.25	7.00@ 7.25	6.75@ 7.00	7.25@ 7.50
Good	6.50@ 7.25	6.25@ 6.75	6.50@ 7.00	6.00@ 6.75	6.75@ 7.25
Medium	5.75@ 6.50	5.25@ 6.25	5.50@ 6.50	5.00@ 6.00	6.00@ 6.75
Common (plain)	5.00@ 5.75	4.50@ 5.25	.....	4.00@ 5.00	5.00@ 6.00
EWES (Shorn):					
Good-choice	3.25@ 3.50	3.00@ 3.50	3.00@ 3.50	3.00@ 3.50	2.75@ 3.25
Common (plain) & medium	2.00@ 3.25	1.75@ 3.00	1.50@ 3.00	1.50@ 3.00	1.50@ 2.75

*Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days, wool growth quoted as shorn.

NEW YORK LIVESTOCK

Receipts week ended May 28:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	5,116	10,511	4,139	38,726
Central Union	1,484	1,951	....	12,135
New York	91	4,600	16,055	1,437
Total	6,691	17,062	20,194	43,298
Last week	8,041	14,871	24,227	51,002
Two weeks ago	6,002	12,802	21,364	48,501

PACIFIC COAST LIVESTOCK

Receipts five days ended May 27:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles	5,020	1,358	2,138	2,353
San Francisco	1,045	120	1,565	2,575
Portland	3,685	385	3,950	4,650

DIRECTS—Los Angeles: Cattle, 5 cars; calves, 0 cars; hogs, 105 cars; sheep, 18 cars. San Francisco: Cattle, 780 head; calves, 45 head; hogs, 1,685 head; sheep, 2,490 head. Portland: Hogs, 826 head.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, May 28, 1938, as reported to The National Provisioner:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	5,222	3,104	10,874
Swift & Co.	2,347	1,359	5,046
Morris & Co.	....	....	....
Wilson & Co.	4,397	2,915	8,581
Anglo-Amer. Prov. Co.	....	....	....
G. H. Hammond Co.	1,719	....	....
Shippers	10,121	6,434	1,319
Others	10,387	25,284	11,125

Brennan Packing Co., 170 hogs; Western Packing Co., Inc., 2,012 hogs; Agar Packing Co., 4,173 hogs.

Total: 34,193 cattle; 7,444 calves; 76,845 hogs; 36,945 sheep.

Including 163 cattle, 107 calves, 31,394 hogs and 23,943 sheep bought direct.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	3,265	1,083	1,710	8,362
Cudahy Pkg. Co.	1,579	667	858	7,334
Swift & Company	1,292	623	1,200	8,532
Wilson & Co.	1,162	705	752	7,777
Indep. Pkg. Co.	....	....	172	....
M. Kornblum Pkg. Co.	1,086	....	....	....
Others	4,397	380	1,118	11,093
Total	12,781	3,518	5,810	43,098

Not including 15,643 hogs bought direct.

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Company	4,954	3,674	5,598
Cudahy Pkg. Co.	3,170	2,470	6,308
Swift & Co.	3,945	1,831	6,202
Others	....	12,031	8,612

Cattle and calves: Eagle Pkg. Co., 43; Greater Omaha Pkg. Co., 174; Geo. Hoffman, 42; Lewis Pkg. Co., 940; Nebraska Beef Co., 618; Omaha Pkg. Co., 158; John Roth & Son, 125; South Omaha Pkg. Co., 197; American Pkg. Co., 27; Hormel Pkg. Co., 3; Lincoln Pkg. Co., 227; Wilson & Co., 1,091.

Total: 15,714 cattle and calves; 19,996 hogs; 26,720 sheep.

Not including 6,025 hogs and 2,846 sheep bought direct.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,348	2,024	4,252	7,824
Swift & Company	2,118	1,869	3,234	10,984
Hunter Pkg. Co.	1,313	888	4,284	420
Heil Pkg. Co.	....	....	2,306	....
Krey Pkg. Co.	....	....	2,802	....
Laclede Pkg. Co.	....	....	1,833	....
Sieloff Pkg. Co.	....	....	1,530	....
Shippers	6,204	5,095	15,894	9,468
Others	3,156	307	4,020	941
Total	15,139	10,183	40,155	29,637

Not including 1,324 cattle, 4,763 calves, 26,013 hogs, and 4,086 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Company	1,405	622	4,921	9,510
Armour and Company	1,763	711	4,294	3,559
Others	1,310	42	178	....
Total	4,475	1,375	9,393	13,069

Not including 1,626 hogs bought direct.

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,705	130	4,486	961
Armour and Company	2,481	127	4,640	1,431
Swift & Company	2,197	102	2,469	1,514
Shippers	3,364	28	4,190	19
Others	283	25	72	3
Total	11,030	412	15,857	3,928

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,493	1,352	2,988	2,642
Wilson & Co.	2,288	1,262	3,177	2,598
Others	293	29	700	5
Total	5,074	2,643	6,865	5,245

Not including 615 hogs bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,416	779	1,125	4,084
Dold Pkg. Co.	725	137	328	47
Dunn-Ostertag	144	....	....	....
Fred W. Dold	129	....	375	....
Sunflower Pkg. Co.	47	....	163	....
Pioneer Cattle Co.	4	....	....	....
Rose Pkg. Co.	203	....	....	....
Keefe Pkg. Co.	128	....	....	....
Total	2,796	916	2,491	4,131

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	1,280	113	1,067	7,823
Swift & Company	757	124	1,082	12,619
Cudahy Pkg. Co.	909	72	899	1,486
Others	2,054	385	1,240	9,911
Total	5,000	694	4,308	31,839

FORT WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	4,143	1,118	1,784	24,101
Swift & Company	4,032	1,435	1,423	23,630
City Pkg. Co.	199	64	287	....
Blue Bonnet Pkg. Co.	192	110	64	6
H. Rosenthal Pkg. Co.	73	1	109	73
Total	8,639	2,728	3,667	47,810

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,511	2,769	7,407	1,053
Cudahy Pkg. Co.	1,081	1,685	....	215
Rifken Pkg. Co.	280	20	....	....
Swift & Company	4,443	4,578	8,568	1,978
United Pkg. Co.	2,127	536	....	....
Others	2,227	1,012	....	....
Total	12,669	10,600	15,975	3,246

Not including 99 cattle, 343 calves, 2,713 hogs and 1,682 sheep bought direct.

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,610	4,362	6,470	372
Armour and Company, Mil.	640	2,158	....	....
N. Y. B. D. M. Co.	38	....	....	....
Shippers	75	15	91	10
Others	710	954	32	138
Total	3,073	7,489	6,593	520

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan Co.	1,608	743	13,657	2,020
Armour and Company	820	360	2,342	....
Hilgemeier Bros.	10	....	1,125	....
Stumpf Bros.	....	....	135	....
Meier Pkg. Co.	80	6	275	....
Stark & Wetzel	120	22	320	....
Wabnits and Deters	36	124	315	28
Maass Hartman Co.	44	12	....	....
Shippers	3,043	2,433	21,327	1,405
Others	1,078	141	390	640
Total	6,848	3,841	39,886	4,093

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons	....	31	....	311
E. Kahn's Sons Co.	477	570	9,397	1,259
Lobrey Packing Co.	4	....	263	....
H. H. Meyer Pkg. Co.	17	....	3,748	....
J. Schlachter's Sons	118	186	....	77
J. & F. Schroth P. Co.	27	....	3,166	....
J. F. Stegner Co.	248	275	....	....
Shippers	....	266	2,358	989
Others	1,194	806	700	565
Total	2,085	2,134	19,632	3,201

Not including 800 cattle, 11 calves, 3,451 hogs and 5,644 sheep bought direct.

RECAPITULATION.

CATTLE.

	Week ended May 28.	Prev. week.	Cor. week, 1937.
Chicago	34,193	40,644†	34,158
Kansas City	12,781	12,879	17,440
Omaha*	15,714	17,071	15,689
East St. Louis	15,139	13,521	17,857
St. Joseph	4,475	4,556	4,929
Sioux City	11,030	13,896	6,317
Oklahoma City	5,074	4,774	4,981
Wichita	2,796	2,624	2,501
Denver	5,000	5,743	6,959
St. Paul	12,669	14,384	14,399
Milwaukee	3,073	4,091	4,005
Indianapolis	6,848	7,863	6,929
Cincinnati	2,085	2,592	2,417
Ft. Worth	8,639	7,819	....
Total	139,516	152,457	138,581

*Cattle and calves.

HOGS.

Chicago	76,845†	77,285†	37,634
Kansas City	5,810	5,193	3,366
Omaha	19,996	15,584	12,531
East St. Louis	40,155	35,568	29,525
St. Joseph	9,393	8,105	5,374
Sioux City	15,857	12,103	10,184
Oklahoma City	6,865	4,786	3,400
Wichita	2,491	2,151	2,762
Denver	4,308	4,778	4,102
St. Paul	15,975	15,965	34,176
Milwaukee	6,593	5,535	6,257
Indianapolis	39,886	37,770	25,115
Cincinnati	19,632	18,733	11,212
Ft. Worth	3,667	4,402	....
Total	267,473	247,958	185,638

SHEEP.

Chicago	36,945†	49,066†	19,424
Kansas City	43,098	33,862	46,398
Omaha	26,720	32,978	11,460
East St. Louis	29,637	33,348	45,245
St. Joseph	13,069	16,862	18,985
Sioux City	3,928	4,474	3,336
Oklahoma City	5,245	6,128	5,399
Wichita	4,131	9,800	4,469
Denver	31,839	28,532	13,097
St. Paul	3,246	3,613	3,575
Milwaukee	520	1,147	677
Indianapolis	4,093	4,627	1,927
Cincinnati	3,201	1,754	2,680
Ft. Worth	47,810	63,061	....
Total	253,482	289,261	176,672

†Includes directs at Chicago.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., May 23	15,328	2,505	17,227	10,438
Tues., May 24	6,556	1,900	17,081	1,565
Wed., May 25	7,058	1,404	14,431	7,160
Thurs., May 26	3,857	1,329	14,522	5,471
Fri., May 27	851	349	9,386	6,523
Sat., May 28	100	....	4,000	5,000
Total this week	33,750	7,497	76,647	36,157
Previous week	41,954	6,828	79,406	48,280
Year ago	36,514	8,450	56,111	54,634
Two years ago	40,172	9,424	80,468	28,111

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., May 23	3,457	303	1,667	399
Tues., May 24	2,752	484	1,435	11
Wed., May 25	2,220	50	1,141	24
Thurs., May 26	1,244	35	604	173
Fri., May 27	410	83	1,482	712
Sat., May 28	100	....	200	200
Total this week	10,163	955	6,529	1,519
Previous week	11,925	481	4,141	2,434
Year ago	9,666	644	5,319	2,796
Two years ago	10,771	496	11,638	1,189

MAY AND YEAR RECEIPTS.

Receipts thus far this month and 1938 to date with comparisons:

	May		Year	
	1938.	1937.	1938.	1937.
Cattle	144,104	137,743	777,089	795,285
Calves	28,274	31,742	143,131	162,926
Hogs	295,611	221,572	1,765,733	1,778,193
Sheep	194,601	195,486	1,165,075	1,067,859

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended May 28	$ 8.90	$ 8.60	$3.10	$ 7.20
Previous week	9.00	8.40	3.50	7.75
1937	11.65	11.35	4.50	10.00
1936	8.00	9.65	3.85	10.05
1935	10.50	9.85	3.50	7.70
1934	6.85	3.85	1.50	8.00
1933	6.20	4.85	2.65	7.00
Avg., 1933-1937	$8.65	$7.90	$3.20	$8.55

SUPPLIES FOR CHICAGO PACKERS.

	Cattle.	Hogs.	Sheep.
Week ended May 28	23,587	70,118	34,638
Previous week	29,772	75,072	45,448
1937	27,634	52,008	52,831
1936	28,648	65,557	26,915
1935	20,492	49,725	37,950
1934	28,994	117,283	30,491

HOG RECEIPTS, WEIGHTS AND PRICES.

	No. rec'd.	Av. wt., lbs.	Prices Top.	Prices Av.
*Week ended May 28	76,600	254	$ 8.95	$ 8.60
Previous week	79,406	252	8.75	8.40
1937	56,111	244	12.10	11.35
1936	80,468	249	10.15	9.65
1935	56,065	242	10.20	9.85
1934	141,992	230	3.75	3.35
1933	136,535	250	5.10	4.85
Avg., 1933-1937	94,300	243	$8.25	$7.90

*Receipts and average weights estimated.

CHICAGO HOG SLAUGHTERS.

Hog slaughters at Chicago under federal inspection for week ending Friday, May 27, 1938.

Week ended May 27	84,243
Previous week	79,639
Year ago	60,420
1936	79,779

CHICAGO HOG PURCHASES.

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, June 2, 1938:

	Week ended June 2.	Prev. week.
Packers' purchases	32,924	40,736
Direct to packers	25,247	37,072
Shippers' purchases	6,045	5,827
Total	64,216	83,635

ST. LOUIS HOGS IN MAY

Receipts, weights and range of top prices for hogs at National Stock Yards, Ill., for May, 1938, with comparisons, are reported by H. L. Sparks & Co. as follows:

	May, 1938.	May, 1937.
Receipts, head	201,684	145,880
Average weight, lbs.	216	209
Top prices:		
Highest	$8.75	$12.15
Lowest	7.90	10.25
Average cost	8.13	10.74

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended May 28, 1938.

CATTLE.

	Week ended May 28.	Prev. week.	Cor. week, 1937.
Chicago	24,072	28,909	26,588
Kansas City	16,299	16,618	21,629
Omaha*	15,280	16,360	15,560
East St. Louis	9,025	8,598	14,763
St. Joseph	5,257	5,190	5,977
Sioux City	8,050	8,819	5,086
Wichita*	3,754	3,785	4,190
Fort Worth	8,639	7,819	....
Philadelphia	1,829	2,026	2,048
Indianapolis	2,356	1,769	1,980
New York & Jersey City	9,190	10,275	9,609
Oklahoma City*	7,717	7,470	8,362
Cincinnati	2,843	4,115	2,336
Denver	4,110	4,935	5,608
St. Paul	10,442	12,078	12,192
Milwaukee	2,971	3,924	3,419
Total	131,247	143,277	139,347

*Cattle and calves.

HOGS.

Chicago	84,243	79,639	60,420
Kansas City	20,353	16,193	12,870
Omaha	19,148	14,966	12,863
East St. Louis	47,446	47,382	31,503
St. Joseph	10,964	10,262	6,500
Sioux City	16,069	8,822	8,198
Wichita	3,669	2,967	4,168
Fort Worth	3,667	4,492	....
Philadelphia	15,511	15,040	14,530
Indianapolis	14,274	16,986	6,010
New York & Jersey City	41,380	44,193	29,284
Oklahoma City	6,865	6,024	3,963
Cincinnati	17,604	15,712	11,212
Denver	4,459	4,721	4,009
St. Paul	22,491	20,722	19,106
Milwaukee	6,538	5,522	6,254
Total	334,677	313,643	230,890

SHEEP.

Chicago	35,626	46,632	51,029
Kansas City	43,098	33,862	46,398
Omaha	20,885	21,068	18,259
East St. Louis	20,169	21,509	29,407
St. Joseph	13,069	17,686	18,448
Sioux City	3,909	4,466	5,252
Wichita	4,131	9,809	4,469
Fort Worth	47,810	63,061	....
Philadelphia	4,091	3,861	3,637
Indianapolis	2,821	2,604	2,192
New York & Jersey City	64,320	65,025	58,297
Oklahoma City	5,245	6,432	5,399
Cincinnati	7,708	4,197	2,680
Denver	6,802	6,448	5,331
St. Paul	3,246	3,613	3,575
Milwaukee	520	1,147	676
Total	283,450	311,420	255,049

HOG WEIGHTS AND COSTS

Average weight and cost of hogs at 11 principal markets, April, 1938:

	Apr., 1938.		Mar., 1938.		Apr., 1937.	
	Wt., Lbs.	Cost Per Cwt.	Wt., Lbs.	Cost Per Cwt.	Wt., Lbs.	Cost Per Cwt.
Chicago	253	$8.28	257	$9.12	243	$ 9.97
East St. Louis	217	8.27	219	8.99	211	10.00
Kansas City	227	8.07	231	8.87	215	9.75
Omaha	262	7.73	256	8.71	230	9.67
Sioux City	268	7.75	262	8.71	235	9.68
South St. Joseph	229	8.01	232	8.83	217	9.73
South St. Paul	241	7.98	235	8.69	216	9.69
Cincinnati	212	8.46	212	9.23	205	10.08
Denver	228	8.28	223	9.05	227	9.74
Fort Worth	208	7.55	209	8.30	199	9.31
Wichita	226	7.93	231	8.78	229	9.71

KINDS OF LIVESTOCK KILLED

The percentage of each class of live stock slaughtered during April, 1938 compared with April a year earlier:

	Apr., 1938. Per cent.	Apr., 1937. Per cent.	10 yr. Apr. av. Per cent.
Cattle—			
Steers	52.80	50.59	52.96
Cows and heifers	43.72	45.78	43.43
Bulls and stags	3.48	3.63	3.61
Hogs—			
Sows	46.98	49.33	48.78
Barrows	52.08	49.60	50.43
Stags and boars	.94	1.07	.79
Sheep and lambs—			
Lambs and yearlings	95.01	94.11	94.57
Sheep	4.99	5.89	5.43

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

WESTERN DRESSED MEATS.

		NEW YORK.	PHILA.	BOSTON.
STEERS, carcass	Week ending May 28, 1938	9,484	2,779	2,832
	Week previous	8,274½	2,556	2,561
	Same week year ago	8,743½	2,574	2,270
COWS, carcass	Week ending May 28, 1938	893	1,208	2,298
	Week previous	894	1,083	2,108
	Same week year ago	1,481	1,544	2,835
BULLS, carcass	Week ending May 28, 1938	316½	584	32
	Week previous	278½	633	23
	Same week year ago	315½	200	47
VEAL, carcass	Week ending May 28, 1938	11,040	2,375	1,005
	Week previous	11,474	2,318	818
	Same week year ago	16,540	2,344	829
LAMB, carcass	Week ending May 28, 1938	49,998	19,549	19,183
	Week previous	44,576	19,129	16,308
	Same week year ago	42,427	17,655	16,923
MUTTON, carcass	Week ending May 28, 1938	5,391	587	1,148
	Week previous	3,744	854	1,224
	Same week year ago	4,038	629	941
PORK CUTS, lbs.	Week ending May 28, 1938	1,973,840	327,278	428,807
	Week previous	1,664,715	316,830	224,517
	Same week year ago	1,755,485	305,943	243,501
BEEF CUTS, lbs.	Week ending May 28, 1938	488,406	.....	.....
	Week previous	438,103	.....	.....
	Same week year ago	313,666	.....	.....
LOCAL SLAUGHTERS.				
CATTLE, head	Week ending May 28, 1938	9,190	1,829	.....
	Week previous	10,275	2,026	.....
	Same week year ago	9,609	2,048	.....
CALVES, head	Week ending May 28, 1938	16,457	2,995	.....
	Week previous	15,230	2,740	.....
	Same week year ago	16,872	3,868	.....
HOGS, head	Week ending May 28, 1938	41,380	15,511	.....
	Week previous	44,193	15,040	.....
	Same week year ago	27,402	14,530	.....
SHEEP, head	Week ending May 28, 1938	64,320	4,091	.....
	Week previous	65,025	3,861	.....
	Same week year ago	58,297	3,637	.....

SOURCES OF SUPPLY

Percentage of livestock slaughtered during April, bought at stockyards and direct, is reported as follows:

	Apr., 1938. Per cent.	Apr., 1937. Per cent.	10 yr. Apr. av. Per cent.
Cattle—			
Stockyards	75.86	76.86	84.25
Other	24.14	23.14	15.75
Calves—			
Stockyards	65.88	64.91	75.98
Other	34.12	35.09	24.02
Hogs—			
Stockyards	52.98	52.64	58.75
Other	47.02	47.36	41.25
Sheep and lambs—			
Stockyards	77.14	73.06	81.48
Other	22.86	26.94	18.52

MAY HOG MARKETS

Hog receipts at the 11 principal markets during May, 1938, totaled 1,080,000 head. This compares with 951,000 in April, 1,007,000 in March and 784,000 in May, 1937. May receipts this year were the largest for the month since 1934. For the first five months of 1938, hog receipts at these markets totaled 5,970,000 head. This compares with 5,853,000 head in 1937, 5,707,000 in 1936 and 5,346,000 in the first five months of 1935.

At Chicago, top price for the month was $8.95, paid on May 27. This was an increase of 90c over the low top made earlier in the month. Average price for the month was $8.20. A year ago the average was $10.80 and two years ago $9.55.

Average weight of hogs at Chicago at 252 lbs. was the heaviest for May on record. A year ago the average weight was 239 lbs., two years ago 249 lbs. and three years ago 243 lbs.

LIVESTOCK COST AND YIELD

Average cost, yield and weight of livestock slaughtered under federal inspection, April, 1938, with comparisons:

	Apr., 1938.	Mar., 1938.	Apr., 1937.
Average cost per 100 lbs.:			
Cattle	$7.27	$6.91	$8.22
Calves	7.99	7.93	7.99
Swine	8.28	8.95	9.92
Sheep and lambs	7.91	8.27	10.92
Average yields, per cent:			
Cattle	54.78	54.30	53.88
Calves	58.25	59.15	58.50
Swine	75.51	75.48	75.27
Sheep and lambs	47.08	46.26	46.78
Average live weight, lbs.:			
Cattle	924.78	927.00	908.50
Calves	160.07	163.29	163.53
Swine	229.61	227.64	217.47
Sheep and lambs	86.95	91.16	86.90

MORE HOGS SLAUGHTERED

Hog slaughter under federal inspection at the eight principal centers during the four weeks ended May 27, 1938, totaled 1,007,225 head, compared with 766,630 head at these same points in the like period of 1937.

PRAGUE POWDER

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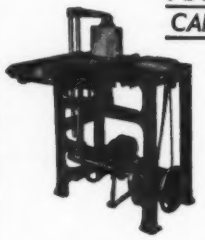
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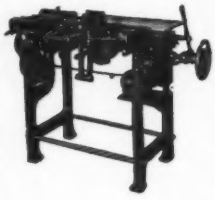
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UP and DOWN the MEAT TRAIL

Meat Packing 40 Years Ago

(From The National Provisioner, June 4, 1898.)

Duty concessions on manufactured meats and meat products imported by France from the United States were arranged in the first treaty negotiated under the newly enacted Dingley tariff law. The lower rates became effective June 1, 1898.

Armour and Company at Kansas City filled one of the largest war orders placed by the government for 1,250,000 lbs. of corned beef, to be shipped to New Orleans and Tampa, Fla.

Swift & Company established branch houses at Jacksonville and Tampa, Fla., and Chattanooga, Tenn., to handle government orders for army supplies with greater dispatch.

New York court of appeals ruled that the New England Dressed Meat & Wool Co. was subject to the corporation tax law of New York state, although the principal business of the company was carried on outside the state, with only a branch in New York. The opinion was based on the belief that the business was not manufacturing as generally understood.

Chicago Packing & Provision Co. acquired plant and warehouses of East St. Louis Packing & Provision Co., E. St. Louis, Ill. This gave the company plants at Chicago, St. Louis and Nebraska City, Neb.

New buildings of the Lake Erie Provision Co., Cleveland, O., were nearing completion and operation was expected to begin by July 1, 1898.

Parks Sausage & Provision Co., Kittery, Me., was incorporated with a capital stock of $50,000. Officers were Edwin W. Taylor, president, Somerville, Mass.; Charles H. Mead, treasurer, West Acton, Mass.

Meat Packing 25 Years Ago

Secretary of Agriculture called attention to the need for conserving the meat supply of the United States and increasing livestock production, pointing out that beef cattle in the country on January 1, 1907, numbered 51,566,000 head, and on January 1, 1913, only 36,030,000 head, and that for the first time in the history of the country exports of meat and meat products fell below imports.

Kuhner Packing Co., Muncie, Ind., made plans for the erection of a new packing and cold storage plant.

Georgia Packing & Stockyards Co., Macon, Ga., was incorporated with a capital stock of $100,000 by E. W. Gould, L. L. Gibson, both of Macon, and J. Ruddle of Atlanta.

Kirksville Packing Co., Kirksville, Mo., was the new name given to Burk Bros. Meat and Provision Co.

Union Packing & Provision Co., Los Angeles, Cal., was incorporated with a capital stock of $250,000; J. N. Porter, Globe, Ariz., president.

Plans were made by Cudahy Packing Co. for a branch house at Memphis, Tenn., and by the S. & S. Company for a branch at Valdosta, Ga.

T. C. Sullivan, head of the provision department of Swift & Company in New York City, was placed in charge of that department for the entire New York territory.

Thomas J. Bennett, president Maryland Beef Co., Baltimore, Md., died at the age of 50 years.

Baton Rouge, La., voted a $12,000 bond issue to erect a public abattoir.

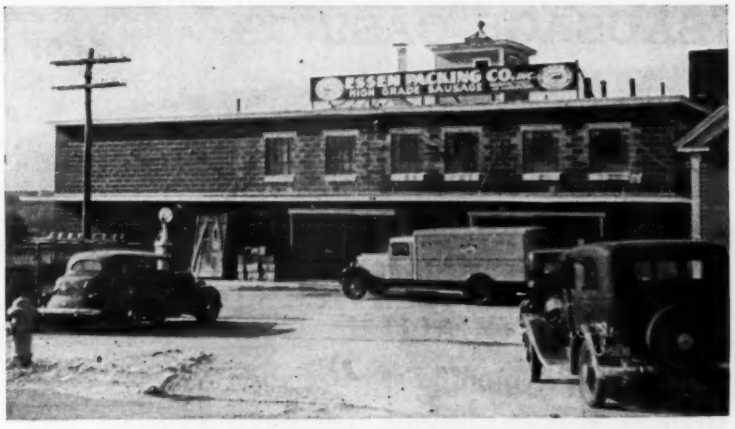
Chicago News Of Today

Leo Nejelski, advertising manager, Swift & Company, Chicago, will be among the speakers at the great convention of the Advertising Federation of America in Detroit, Mich., June 12 to 16.

A. L. Jones, Armour and Company, Chicago, is chairman of the meat packers' group of the National Association of Credit Men, and has been in charge of preparing the program for the group's meeting during the forty-third annual Credit Congress at San Francisco, Cal., from June 6 to 10.

Prize winning posters in the National Live Stock and Meat Board's meat poster contest for high school students will be shown in the eighth floor exhibition hall of The Fair, Chicago, from June 8 to 20. The national champion in the contest was Miss Laurine Muethel, Cass technical high school, Detroit, and a Chicago student, Hilton Siegel of Lakeview high school, ranked eighteenth in a field of 13,774 competitors. All posters on display stress the importance of meat from the standpoint of its food value and carry out rules of effective design and striking color.

Herbert W. Mumford, dean of the University of Illinois college of agriculture and well-known in the meat and livestock industry, died in a Champaign hospital on May 31 from injuries sustained in an automobile accident two weeks previously. Dean Mumford had been a member of the University of Illinois faculty since 1901, when he became professor of animal husbandry and director of the agricultural experiment station. He made extensive surveys of livestock conditions in Great Britain, France, Holland and Argentina and was regarded as one of the nation's outstand-



ENLARGED HOME OF ESSEM PACKING CO.

Open house, attended by a large number of invited guests, was held by the Essem Packing Co., Lawrence, Mass., on May 28, to celebrate completion of enlargement and modernization program started last fall. View of plant shows addition at left, constructed of concrete and steel, housing coolers and processing departments, including sausage kitchen. Included in rehabilitation program was rearrangement and modernization of older departments and enlargement to handle a larger volume of production more efficiently.

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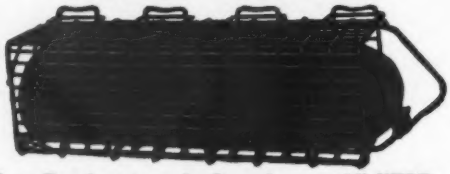
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ST. LOUIS, MO.

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"MEAT RETAILING" by A. C. Schueren, is a goldmine of ideas. It is the only textbook of its kind, and its 850 pages devoted to meat retailing problems provide ammunition for scores of calls on each of your retail accounts.

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ing authorities on livestock feeding and breeding. The University's experiment station developed rapidly under his guidance and carried on many research projects which were of value to the livestock industry.

New York News Notes

John F. Tippett, retired president, International Products Corporation, New York, died suddenly at his estate, Monterey, Middletown, Del., on May 30. Mr. Tippett was well-known in packinghouse circles, having been with such American firms as Sulzburger and later with Swift; was an executive for Vestey Brothers, the British packing firm, in Brazil, and from 1925 until retirement last year was with International Products Corp. as president. The latter company has large South American cattle holdings and does a large meat packing and canning business. Mr. Tippett's death was a keen shock to his associates and all his old friends, as he had been in New York the early part of May to attend the annual meeting of the company and appeared to be in excellent health. He is survived by his widow, a son and three daughters.

At the annual meeting of International Products Corp., held on June 2 in New York, the board of directors re-elected E. Hope Norton, president, and W. F. Feeney, vice-president and treasurer. Other officers include P. W. Sterns, secretary and treasurer; Thomas J. Lenihan, assistant treasurer, and John F. Feeney, assistant secretary.

Visitors to New York last week included E. T. Swearingen, provision department; H. C. Stanton, soap department, and M. L. Westering, sales department, Swift & Company, Chicago.

Jeremiah Lott, in charge of sales, Newark territory, Jacob E. Decker Sales Co., New York, is spending a four weeks' vacation in California.

Pacific Coast Notes

The $65,000 addition to the plant of the Miller Packing Co., Oakland, Cal., is rapidly nearing completion and the company expects to occupy the new quarters on July 11. Expansion and modernization of the plant was made necessary by growth of the firm's sausage manufacturing and wholesale meat business.

A. Zehnder, manager, Pureta Sausage Co., Sacramento, Cal., Mrs. Zehnder and their two daughters, leave New York on the s.s. Normandie on June 16 for a four-month tour of Europe. They will travel by automobile and intend to visit Germany, Switzerland and Austria.

California Provision Co., one of the oldest hotel and restaurant meat wholesale houses in Los Angeles, Cal., has been incorporated with 5,000 shares of capital stock.

New Port Meat Co., Los Angeles, Cal., has been issued a certificate to conduct a meat distribution business. Firm's activities, largely serving restaurants and other food purveyors in Chinatown, will be housed in a new building to be erected at 1346 Channing st.

Mueller Packing Co., Long Beach, Calif., is building an addition to its plant.

Italian French Sausage Co., a new firm manufacturing Italian-type sausage, is located at 2801 Figueroa st., Los Angeles.

Likins Meat Co., owned by F. J. Likins and Ralph H. Stewart, will open a new slaughtering plant on the Grant Line rd., Tracy, Cal.

Countrywide News Notes

Louis F. Ulmer, chairman of the board, Jacob Ulmer Packing Co., Pottsville, Pa., died suddenly at a hotel near Lancaster on May 16. Death was due to an acute heart attack. Mr. Ulmer was on a business trip to the stockyards near Lancaster and apparently was in excellent health. He was active in other lines of business, and was vice-president of the Miners National Bank, president of the Pottsville Water Co. and a director in other enterprises. His nephew, Julian Ulmer, is president of the Jacob Ulmer Packing Co., and past president of the Eastern Meat Packers' Association.

Ottumwa plant of John Morrell & Co. now has a "safety" clock which shows injuries, lost time and no lost time for the current month, while another clock gives same information for preceding period.



A DOUBLE ANNIVERSARY

Harry Homer, sr., sausage superintendent, John J. Felin & Co., Philadelphia, and Mrs. Homer celebrated their 25th wedding anniversary on June 4. This was also the anniversary of Harry's 31st year in the meat industry, where he has made a name for himself and a host of friends.





PURITY ARBITERS

Dr. Robert H. Kerr, chief of the meat inspection laboratories of the U. S. Bureau of Animal Industry (below), and Drs. H. R. McMillin and W. C. McVey, staff chemists, snapped in the laboratory at Washington, D. C. Here and in field laboratories throughout the country thousands of samples of meat and meat food products, cereals, spices, curing materials, colors and other products for use in federally inspected meat packing and sausage manufacturing plants are analyzed annually. (Photo F. W. Griffith.)

San Angelo Packing Co., Inc., is new name of Culwell Packing Co., San Angelo, Tex. The firm's charter was amended recently following its acquisition by L. R. Simon, who has succeeded Miles Culwell as president. Other officers of the company are Eugene Bonham, vice president, and Mrs. Hazel L. Simon, secretary.

R. P. Rosbach, well-known Twin Cities meat merchant, has purchased the plant and business of the J. Kieffer Sausage Co., 940 Beech st., St. Paul, Minn., and will devote himself exclusively to sausage manufacturing and merchandising. He has a wide circle of friends in the meat trade.

S. E. Conybeare, general manager, industrial division, Armstrong Cork Products Co., and a former president of the Association of National Advertisers, died recently at Lancaster, Pa.

RETAIL MEAT PRICES

Average of semi-monthly prices at New York and Chicago for all grades of pork and good grade of other meats in mostly cash and carry stores.

	NEW YORK.			CHICAGO.		
	May 15, 1938.	May 16, 1937.	May 15, 1936.	May 15, 1938.	May 15, 1937.	May 15, 1936.
Beef:						
Porterhouse steak	.41	.48	.44	.43	.43	.40
Sirloin steak	.36	.40	.37	.36	.38	.34
Round steak	.35	.39	.35	.32	.34	.30
Rib roast, 1st 6 cuts	.28	.31	.29	.29	.32	.29
Chuck roast	.23	.25	.22	.22	.24	.20
Plate beef	.13	.15	.14	.15	.14	.13
Lamb:						
Legs	.27	.28	.28	.27	.28	.28
Loin chops	.41	.44	.46	.39	.44	.41
Rib chops	.34	.36	.38	.34	.40	.38
Stewing	.12	.13	.14	.15	.16	.16
Pork:						
Chops, center cuts	.33	.35	.35	.32	.36	.33
Bacon, stripe	.35	.36	.38	.33	.36	.37
Bacon, sliced	.38	.41	.42	.39	.42	.41
Hams, whole	.29	.31	.32	.27	.28	.28
Picnics, smoked	.20	.21	.22	.19	.20	.22
Lard	.14	.18	.18	.13	.16	.15
Veal:						
Cutlets	.42	.42	.42	.38	.38	.36
Loin chops	.36	.35	.35	.33	.32	.30
Rib chops	.30	.30	.29	.29	.28	.27
Stewing (breast)	.16	.15	.15	.16	.15	.13

VARYING PRICES CHALLENGED

Complaint has been brought against the Great Atlantic and Pacific Tea Co. at Los Angeles, under the California unfair practices act, that the chain is pricing smoked and cut meats in one of its units at 1 to 6 cents below prices asked in other of its stores in the district. Los Angeles Food and Grocery Bureau also has charged that the chain sold below cost at the opening of a new store in violation of the unfair practices act.

NEWS OF THE RETAILERS

Grannucci Meat Market has been opened at 4577 Mission st., San Francisco.

J. Lamonica has engaged in the meat business at 248 Divisadero, San Francisco.

H. Jules has purchased the butcher shop at 1392 Ninth ave., San Francisco.

Steve Dole, Woodland, Cal., is making alterations to his meat market.

E. P. Cook has succeeded to the entire management of the meat department of Crystal Market, Placerville, Cal.

John Reith and H. A. McMillan have purchased meat business of Gerken & Davis, Dayton, Wash.

Ed Jurbert has purchased the meat business of E. E. Hornbuckle, Portland, Ore.

Elmer Kembel has purchased the business of the Whitehouse Meat Market, Tacoma, Wash.

Art and Bob White have engaged in the meat business at Port Angeles, Wash.

Gerald Markets, Inc., has engaged in meat business at 2619 W. State st., Milwaukee.

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on June 2, 1938.

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS, Choice:				
400-500 lbs.[1]	$15.00@16.00	.....	$15.50@16.50	.....
500-600 lbs.	15.00@16.00	.....	15.50@16.50	$16.50@17.00
600-700 lbs.	15.00@16.00	$16.00@16.50	15.50@16.50	16.50@17.00
700-800 lbs.	15.00@16.00	16.00@17.00	15.50@16.50	.....
STEERS, Good:				
400-500 lbs.[1]	14.50@15.00	.....	15.00@15.50	.....
500-600 lbs.	14.50@15.00	.....	15.00@15.50	15.50@16.50
600-700 lbs.	14.50@15.00	15.50@16.00	15.00@15.50	15.50@16.50
700-800 lbs.	14.50@15.00	15.50@16.00	15.00@15.50	.....
STEERS, Medium:				
400-600 lbs.[1]	14.00@14.50	.....	14.00@15.00	15.00@15.50
600-700 lbs.	14.00@14.50	15.00@15.50	14.50@15.00	15.00@15.50
STEERS, Common (Plain):				
400-600 lbs.[1]	13.50@14.00	.....	13.50@14.50	.....
COWS (all weights):				
Choice	.....	.....	.....	.....
Good	12.50@13.00	14.00@14.50	14.00@14.50	13.50@14.00
Medium	12.00@12.50	13.50@14.00	12.00@14.00	12.50@13.50
Common (plain)	11.50@12.00	13.00@13.50	12.00@13.00	12.00@12.50
Fresh Veal:				
VEAL (all weights)[2]:				
Choice	14.00@15.00	15.00@16.00	16.00@17.00	16.00@17.00
Good	13.00@14.00	13.50@15.00	14.00@16.00	14.00@16.00
Medium	12.00@13.00	12.00@13.50	12.00@14.00	12.00@14.00
Common (plain)	11.00@12.00	11.00@12.00	11.50@12.00	11.00@12.00
Fresh Lamb and Mutton:				
SPRING LAMB (all weights):				
Choice	18.00@20.00	18.00@20.00	17.50@19.50	19.00@20.00
Good	17.00@18.00	17.00@19.00	17.00@18.50	17.00@19.00
Medium	15.50@17.00	16.00@17.00	16.00@17.00	16.00@17.00
Common (plain)	14.00@15.50	15.00@16.00	14.00@16.00	14.00@16.00
LAMBS, Choice:				
38 lbs. down	15.00@16.00	16.00@16.50	15.00@16.00	.....
39-45 lbs.	14.50@15.50	15.50@16.00	14.00@15.00	.....
46-55 lbs.	14.00@15.00	15.00@15.50	14.00@15.00	.....
LAMBS, Good:				
38 lbs. down	14.00@15.00	15.00@16.00	14.00@14.50	.....
39-45 lbs.	12.50@14.00	14.50@15.00	13.00@14.00	14.00@15.00
46-55 lbs.	12.00@14.00	14.00@14.50	13.00@14.00	14.00@15.00
LAMBS, Medium:				
All weights	11.00@12.00	13.00@14.50	12.00@13.00	12.00@14.00
LAMBS, Common (Plain):				
All weights	10.00@11.50	12.50@14.00	11.00@12.00	11.00@12.00
MUTTON (Ewe), 70 lbs. down:				
Good	8.00@ 9.00	9.00@10.00	8.00@ 9.00	.....
Medium	7.00@ 8.00	8.00@ 9.00	7.00@ 8.00	.....
Common (plain)	6.50@ 7.00	7.00@ 8.00	6.00@ 7.00	.....
Fresh Pork Cuts:				
LOINS:				
8-10 lbs.	20.50@21.50	21.50@22.00	20.50@22.00	21.00@22.50
10-12 lbs.	19.50@20.50	21.00@22.00	20.00@21.50	20.00@21.50
12-15 lbs.	18.50@19.50	20.00@21.00	19.00@20.00	19.00@21.00
16-22 lbs.	16.00@17.00	.....	.....	17.50@18.50
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs.	13.00@14.00	.....	14.00@15.50	14.00@15.50
PICNICS:				
6- 8 lbs.	.....	15.00@15.50	.....	.....
BUTTS, Boston Style:				
4- 8 lbs.	16.00@17.00	.....	17.00@18.50	17.00@18.50
SPARE RIBS:				
Half Sheets	11.00@12.00	.....	.....	.....
TRIMMINGS:				
Regular	9.00@ 9.50	.....	.....	.....

[1]Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. [2]"Skin on" at New York and Chicago.

George Schwandt has bought the meat market of Charles Waldeck at Montevideo, Minn.

Harold Schaefer and Pete Zacek will open a meat market at Bertrand, Neb.

J. J. and H. H. Becker have opened a meat market at Garner, Ia.

Arnold Hessen has opened a meat market at Fort Dodge, Ia.

National Tea Co. has added a meat department to store at Mobridge, S. Dak.

A. H. Morton has purchased the meat business of Harry Skogg at Genoa, Neb.

A meat department has been added to the Chatman Grocery at Osage, Ia.

Freeman Musegades will enter the meat business at Jackson, Minn.

BUYER'S GUIDE
to new machinery, equipment and supplies

MEAT PLANT TRUCKS

"Anco Trucks," catalog No. 46, is the latest publication featuring equipment for the meat packing plant to be issued by the Allbright-Nell Co., Chicago. It features trucks for every plant use, truck wheels and casters, ice buckets and seamless steel containers. Detailed and numerical indexes are included for convenient reference.

Trucks play a very important part in the transportation of packinghouse products and represent a considerable investment in most meat plants. There has been continual improvement in their design and construction, with particular attention to sanitation, ease of operation and cost of upkeep and repairs. Rubber tired wheels and roller bearings have become popular and are demanded on trucks by many packers because of their contribution to lower floor maintenance, improvements in working conditions and greater ease in handling products.

Packers and sausage manufacturers who have not kept up-to-date on truck design and construction can obtain a liberal education on these subjects from a perusal of this attractively arranged and printed booklet.

SMALL CAPACITY HOG

A new small hog, especially adapted for small and medium size rendering plants and animal food factories, has been announced by Mitts & Merrill, Saginaw, Mich. The machine will grind



FOR SMALL RENDERERS

New small hog which embodies all features of larger Mitts & Merrill machines. Will handle carcasses, shop fats, bones, cracklings, etc.

carcasses, shop fats, bones, cracklings, vegetables, etc., and embodies all of the features of the company's larger machines. Features of the hog include all-steel construction, extra large shaft with oversize roller bearings and safety features which throw out any large pieces of tramp metal without damage to the machine. The new hog is known as 12-CRB.

NEW AUTOGRAPHIC REGISTER

A new autographic register, the Protect-O-Form portable model, with a locked-in-copy feature has been announced by the Standard Register Co., Dayton, O. Through the locked-in feature the register provides a continuous



audit record by automatically filing a "secret" copy in a locked compartment. Claim for the new product is that it offers protection against loss or alteration and assures an accurate and consecutive record of all transactions made by driver-salesman or route man.

BRINE DATA

Packinghouse workers who have occasion to make frequent reference to brine tables will find the new cardboard brine chart now being distributed by Solvay Sales Corp., 40 Rector St., New York City, a great convenience. The chart is printed on heavy cardboard and is condensed to cover the range most commonly used by refrigerating engineers. Figures are large size and data is readily visible from a considerable distance when the chart is hung on a wall. The company is offering chart to operating and designing engineers and others interested in refrigeration.

COLD STORAGE DOORS

Jamison Cold Storage Door Co., Hagerstown, Md., announces a new bulletin illustrating and describing can and crate passing doors, ice cream can passing vestibules and vertical sliding doors. In writing for this literature inquirers may ask for bulletin No. 110.

NEW BUFFALO STUFFER

An improvement in piston design is a feature of the new sausage stuffer announced by the John E. Smith's Sons Co., Buffalo, N. Y. Advantages claimed for the new construction are that adjustments can be made quickly in the new piston without removing it from the cylinder; air cannot escape into the meat to cause spoilage, and meat cannot slide past the piston to collect in the bottom of the cylinder.

Other time-saving features claimed for the new "Buffalo" stuffers are a quick-opening cover which swings to either left or right, and non-corrosive meat valves simplified in design to facilitate cleaning. These new stuffers are available in six different sizes.

FIXED DIMENSION CASINGS

Uniform fixed stuffing capacity, thin walls, strength and transparency are characteristics claimed for the new 3-C artificial casing for sausage and prepared meat products which has been developed by the Sylvania Industrial Corp., New York City. With uniform fixed dimension it is not necessary to stretch the casings as much, and the work of stuffing is made easier and faster, with a consequent cost reduction.

The finished sausage and meat products are uniform in size throughout and all sausage of one size will have the same dimensions. Product of absolute uniformity with fully-rounded ends shows up well in the retail display case and pleases the dealer. The new 3-C casings are strictly kosher. They are available in sizes 1⅝ to 3¾ in.

WILSON & BENNETT CALENDAR

A colorful picture, absence of all visible advertising and an accurate thermometer are combined in the unusual three months-at-a-glance calendar which has been sent out by Wilson & Bennett Mfg. Co., steel container specialists, to its customers and friends in the trade. Calendar sheets are easily removable and between each is a slightly smaller sheet showing different uses for the company's products and giving facts about them. On the last page are shown pails, drums, casings and other steel containers made by Wilson & Bennett.

Chicago Market Prices

WHOLESALE FRESH MEATS

Carcass Beef

Prime native steers—	Week ended June 1, 1938.		Cor. week, 1937.	
400- 600	.16	@16½	22	@22½
600- 800	.16	@16½	22	@22½
800-1000	.16	@16½	22	@22½
Good native steers—				
400- 600	.15½	@16	19½	@20½
600- 800	.15½	@16	19½	@20½
800-1000	.15½	@16	19½	@20½
Medium steers—				
400- 600	.14¾	@15	17	@18
600- 800	.14¾	@15	17	@18
800-1000	.14¾	@15	18	@18½
Heifers, good, 400-600	.15	@15½	17½	@18
Cows, 400-600	.11¾	@13½	11½	@13
Hind quarters, choice		@22		@28½
Fore quarters, choice		@12		@16½

Beef Cuts

Steer loins, prime	@31	@45
Steer loins, No. 1	@26	@38
Steer loins, No. 2	@24	@32
Steer short loins, prime	@44	@69
Steer short loins, No. 1	@31	@50
Steer short loins, No. 2	@27	@39
Steer loin ends (hips)	@23	@26
Steer loin ends, No. 2	@22	@25
Cow loins	@19	@22
Cow short loins	@22	@27
Cow loin ends (hips)	@16	@18
Steer ribs, prime	@22	@33
Steer ribs, No. 1	@19	@26
Steer ribs, No. 2	@18	@24
Cow ribs, No. 2	@15½	@16
Cow ribs, No. 3	@13	@15
Steer rounds, prime	@18½	@20
Steer rounds, No. 1	@18	@19½
Steer rounds, No. 2	@17¼	@19
Steer chucks, prime	@15½	@17
Steer chucks, No. 1	@14	@14½
Steer chucks, No. 2	@13½	@14½
Cow rounds	@15½	@14½
Cow chucks	@12½	@12
Steer plates	@10	@11
Medium plates	@ 9¾	@11
Briskets, No. 1	@14	@17
Steer navel ends	@ 9	@ 8½
Cow navel ends	@ 9	@ 8
Fore shanks	@10	@10
Hind shanks	@ 7½	@ 8
Strip loins, No. 1, bnls.	@54	@68
Strip loins, No. 2	@34	@53
Sirloin butts, No. 1	@28	@35
Sirloin butts, No. 2	@23	@25
Beef tenderloins, No. 1	@55	@80
Beef tenderloins, No. 2	@45	@65
Rump butts	@16	@14
Flank steaks	@20	@24
Shoulder clods	@17¼	@14½
Hanging tenderloins	@15	@16
Insides, green, 6@8 lbs.	@20½	@15
Outsides, green, 5@6 lbs.	@17½	@14
Knuckles, green, 5@6 lbs.	@19½	@15½

Beef Products

Brains (per lb.)	@ 7	@ 8
Hearts	@ 9	@12
Tongues	@20	@18
Sweetbreads	@19	@16
Ox-tail, per lb.	@ 8	@10
Fresh tripe, plain	@ 9	@ 9
Fresh tripe, H. C.	@11½	@11½
Livers	@20	@18
Kidneys, per lb.	@ 9	@10

Veal

Choice carcass	.15	@16	14	@15
Good carcass	.13	@14	12	@13
Good saddles	.18	@21	16	@19
Good racks		@13	12	@13
Medium racks	.10	@11	8	@ 9

Veal Products

Brains, each	@ 9	@ 9
Sweetbreads	@38	@39
Calf livers	@45	@30

Lamb

Choice lambs	@17	@20
Medium lambs	@15	@18
Choice saddles	@19	@21
Medium saddles	@17	@19
Choice fores	@15	@17
Medium fores	@13	@16
Lamb fries, per lb.	@31	@30
Lamb tongues, per lb.	@16	@15
Lamb kidneys, per lb.	@20	@20

Mutton

Heavy sheep	@ 6	@ 7
Light sheep	@ 8	@10
Heavy saddles	@ 7	@ 9
Light saddles	@10	@13
Heavy fores	@ 5	@ 5
Light fores	@ 7	@ 8
Mutton legs	@11	@15
Mutton loins	@ 9	@11
Mutton stew	@ 5	@ 5½
Sheep tongues, per lb.	@12½	@12½
Sheep heads, each	@10	@10

Fresh Pork and Pork Products

Pork loins, 8@10 lbs. av.	@22	@26
Picnics	@13	@15
Skinned shoulders	@14	@17½
Tenderloins	@38	@38
Spare ribs	@11½	@15
Back fat	@ 9	@14
Boston butts	@17½	@22
Boneless butts, cellar trim, 2@4	@21	@26
Hocks	@10	@11
Tails	@ 8	@12
Neck bones	@ 4½	@ 6
Slip bones	@11	@13
Blade bones	@12	@14
Pigs' feet	@ 4	@ 5
Kidneys, per lb.	@ 9	@ 8
Livers	@10	@13
Brains	@ 9	@ 8
Ears	@ 3	@ 6
Snouts	@ 5	@ 7
Heads	@ 7½	@ 8
Chitterlings	@ 5	@ 5½

DRY SALT MEATS

Clear bellies, 14@16 lbs.		@11⅝
Clear bellies, 18@20 lbs.		@11
Rib bellies, 25@30 lbs.		@10⅝
Fat backs, 10@12 lbs.		@ 7½
Fat backs, 14@16 lbs.		@ 7¾
Regular plates		@ 7¾
Jowl butts	7¼	@ 7¾

WHOLESALE SMOKED MEATS

Fancy reg. hams, 14@16 lbs., parchment paper	22½	@23½
Fancy skd. hams, 14@16 lbs., parchment paper	23½	@24½
Standard reg. hams, 14@16 lbs., plain	.22	@22½
Picnics, 4@8 lbs., short shank, plain	.18	@19
Picnics, 4@8 lbs., long shank, plain	.17	@18
Fancy bacon, 6@8 lbs., parchment paper	26½	@27½
Standard bacon, 6@8 lbs., plain	22½	@23½
No. 1 beef sets, smoked		
Insides, 8@12 lbs.	.40	@41
Outsides, 5@9 lbs.	.35	@36
Knuckles, 5@9 lbs.	.35	@36
Cooked hams, choice, skin on, fatted		@37½
Cooked hams, choice, skinless, fatted		@37
Cooked picnics, skin on, fatted		@26½
Cooked picnics, skinned, fatted		@27

BARRELED PORK AND BEEF

Clear fat back pork,	
70- 80 pieces	$16.50
80-100 pieces	15.50
100-125 pieces	14.50
Bean pork	20.00
Brisket pork	24.00
Clear plate pork, 25-35 pieces	17.00
Plate beef	21.00
Extra plate beef	22.00

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	$15.75
Lamb tongue, short cut, 200-lb. bbl.	65.00
Regular tripe, 200-lb. bbl.	16.75
Honeycomb tripe, 200-lb. bbl.	22.75
Pocket honeycomb tripe, 200-lb. bbl.	26.00

SAUSAGE MATERIALS

(F. O. B. CHICAGO.)

Regular pork trimmings	@ 9	
Special lean pork trimmings 85%	@16	
Extra lean pork trimmings 95%	@17½	
Pork cheek meat (trimmed)	@13	
Pork hearts	8	@ 8½
Pork livers	8½	@ 9
Native boneless bull meat (heavy)	@14¼	
Shank meat	@14	
Boneless chucks	.13	@13½
Beef trimmings	.12	@12½
Beef cheeks (trimmed)		@11½
Dressed canners, 350 lbs. and up		@ 9¾
Dressed cutter cows, 400 lbs. and up	10¼	@10½
Dr. bologna bulls, 600 lbs. and up	10⅞	@11
Pork tongues, canner trim, S. P.		@15

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	@25¾
Country style sausage, fresh in link	@21
Country style sausage, fresh in bulk	@18½
Country style sausage, smoked	@24
Frankfurters, in sheep casings	@25½
Frankfurters, in hog casings	@22½
Bologna in beef bungs, choice	@19
Bologna in beef middles, choice	@18½
Liver sausage in beef rounds	@15½
Liver sausage in hog bungs	@19
Smoked liver sausage in hog bungs	@24
Head cheese	@16
New England luncheon specialty	@23
Minced luncheon specialty, choice	@19½
Tongue sausage	@27½
Blood sausage	@17½
Souse	@17
Polish sausage	@23½

DRY SAUSAGE

Cervelat, choice, in hog bungs	@38
Thuringer cervelat	@23
Farmer	@28
Holsteiner	@26
B. C. salami, choice	@35
Milano, salami, choice in hog bungs	@35
B. C. salami, new condition	@22
Frisses, choice, in hog middles	@31
Genoa style salami, choice	@42
Pepperoni	@31
Mortadella, new condition	@20½
Capicola	@44
Italian style hams	@32
Virginia hams	@42½

SAUSAGE IN OIL

Bologna style sausage, in beef rounds— Small tins, 2 to crate	$6.00
Frankfurt style sausage, in sheep casings— Small tins, 2 to crate	7.50
Smoked link sausage, in hog casings— Small tins, 2 to crate	6.75

LARD

Prime steam, cash, Bd. Trade	$	@8.07½b
Prime steam, loose, Bd. Trade		@7.37½b
Refined lard, tierces, f.o.b. Chgo.		@ .09¾
Kettle rend., tierces, f.o.b. Chgo.		@ .10¾
Leaf, kettle rendered, tierces, f.o.b. Chicago		@ .10¾
Neutral, tierces, f.o.b. Chicago		@ .10½
Shortening, tierces, c.a.f.		@ .10¼

OLEO OIL AND STEARINE

Extra oleo oil	7½@ 7¾
Prime No. 2 oleo oil	6¾@ 7
Prime oleo stearine, edible	5½@ 5¾

TALLOWS AND GREASES

(Loose, basis Chicago.)

Edible tallow, 1% acid (f.o.b.)	@ 5¼
Prime packers tallow, 3-4% acid	4⅝@ 4¾
No. 1 tallow, 10% f.f.a.	@ 4½
Special tallow	@ 4⅜
Choice white grease, all hog	@ 5
A-White grease, 4% acid	4⅜@ 4⅝
B-White grease, maximum 5% acid	4⅜@ 4½
Yellow grease, 16-20 f.f.a.	@ 4
Brown grease, 40 f.f.a.	@ 3⅝

ANIMAL OILS

(Basis Chicago.)

	Per lb.
Prime edible lard oil	11¼
Prime burning oil	9¾
Prime lard oil (Inedible)	9
Extra W. S. lard oil	8¾
Extra lard oil	8½
Extra No. 1 lard oil	8
Spec. No. 1 lard oil	7¾
No. 1 lard oil	7½
No. 2 lard oil	7¼
Acidless tallow oil	8
20° C. T. neatsfoot oil	15½
Pure neatsfoot oil	11
Prime neatsfoot oil	8¾
Extra neatsfoot oil	8¼
No. 1 neatsfoot oil	7¾

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt	6½@ 6¾
White deodorized, in bbls., f.o.b. Chgo.	9¼@ 9½
Yellow, deodorized	9¼@ 9½
Soap stock, 50% f.f.a. f.o.b. mills	1⅛@ 1¼
Soybean oil, f.o.b. mills	5 @ 5½
Corn oil, in tanks, f.o.b. mills	@ 7
Coconut oil, sellers' tanks, f.o.b. coast	2¾@ 2⅞
Refined in bbls., f.o.b. Chicago	@ 8¼

OLEOMARGARINE

(F. O. B. CHICAGO.)

White domestic vegetable margarine	@15½
White animal fat margarine, in 1 lb. cartons	@13½
Puff paste (water churned)	@12
(milk churned)	@13

(Continued on page 46.)

PURE VINEGARS
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Lard
Cash
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Sausage Materials
Pork Trimmings
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Pork and Beef Offal
Beef Ham Sets

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Write for a sample copy and complete information today.

THE NATIONAL PROVISIONER
Daily Market Service
407 So. Dearborn St. CHICAGO

Chicago Markets

(Continued from page 44.)

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w'hse stock):	
In 425-lb. bbls., delivered	$ 8.75
Saltpeter, less than ton lots:	
Dbl. refined granulated	6.90
Small crystals	7.90
Medium crystals	8.25
Large crystals	8.65
Dbl. refd. gran. nitrate of soda	3.75
Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago:	
Granulated	7.20
Medium, undried	9.70
Medium, dried	10.20
Rock	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	@2.65
Second sugar, 90 basis	None
Standard gran., f.o.b. refiners (2%)	@4.50
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	@4.00
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	@3.90
Dextrose, in car lots, per cwt	@3.86

SAUSAGE CASINGS

(F. O. B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	@.16
Domestic rounds, 140 pack	@.26
Export rounds, wide	@.35
Export rounds, medium	@.23
Export rounds, narrow	@.36
No. 1 weasands	@.05
No. 2 weasands	@.03
No. 1 bungs	@.11
No. 2 bungs	@.08
Middles, regular	@.35
Middles, select, wide, 2@2½ in.	@.45
Middles, select, extra wide, 2½ in. and over	@.80
Dried bladders:	
12-15 in. wide, flat	.65
10-12 in. wide, flat	.55
8-10 in. wide, flat	.35
6- 8 in. wide, flat	.25
Hog casings:	
Narrow, per 100 yds	2.10
Narrow, special, per 100 yds	2.00
Medium, regular	1.55
English, medium	1.35
Wide, per 100 yds	1.10
Extra wide, per 100 yds	1.00
Export bungs	.23
Large prime bungs	.19
Medium prime bungs	.12
Small prime bungs	.06
Middles, per set	.18
Stomachs	.09

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole. Per lb.	Ground. Per lb.
Allspice, Prime	16	17½
Resifted	16½	18
Chili Pepper	..	20½
Chili Powder	..	19½
Cloves, Amboyna	26	30
Madagascar	16	19
Zanzibar	18½	21½
Ginger, Jamaica	16½	18½
African	10½	12½
Mace, Fancy Banda	63	68
East India	59	64
E. I. & W. I. Blend	..	59
Mustard Flour, Fancy	..	22½
No. 1	..	15
Nutmeg, Fancy Banda	..	25
East India	..	22
E. I. & W. I. Blend	..	18
Paprika, Extra Fancy	..	27½
Fancy	..	27
Hungarian, Fancy	..	24½
Pepina Sweet Red Pepper	..	26½
Pimiento (220-lb. bbls.)	..	25½
Pepper, Cayenne	..	26
Red Pepper, No. 1	..	22
Pepper, Black Aleppy	9½	10½
Black Lampong	6½	7½
Black Tellicherry	10	11
White Java Muntok	10½	12
White Singapore	10	11½
White Packers	..	11

SEEDS AND HERBS

	Whole.	Ground for Sausage.
Caraway Seed	9	11
Celery Seed, French	17	20
Cominos Seed	11½	14
Coriander Morocco Bleached	9½	..
Coriander Morocco Natural No. 1	7½	9½
Mustard Seed, Cal. Yellow	9½	12½
American	8½	11½
Marjoram, French	19	22
Oregano	13½	16
Sage, Dalmatian Fancy	8½	10
Dalmatian No. 1	8	9½

New York Market Prices

LIVE CATTLE

Steers, good, 672-lb. yearlings	$ @ 9.00
Steers, medium to good	9.00@ 9.25
Cows, good	@ 7.25
Cows, common and medium	6.25@ 7.00
Cows, low cutter to cutter	5.00@ 6.25
Bulls, sausage	7.25@ 7.50
Bulls, cutter to medium	5.50@ 7.00

LIVE CALVES

Vealers, choice	$ @10.50
Vealers, good to choice	10.00@10.50
Vealers, medium to good	8.50@ 9.75
Vealers, cull and common, 60-100-lb.	5.00@ 8.00

LIVE HOGS

Hogs, good to choice, 150-200-lb.	$ @ 9.10

LIVE LAMBS

Lambs, spring, good to choice	$10.50@10.75
Lambs, common to medium	8.50@ 9.00
Ewes, cull to good	2.00@ 4.50

DRESSED BEEF

City Dressed.

Choice, native, heavy	17 @18
Choice, native, light	17 @17½
Native, common to fair	15½@16½

Western Dressed Beef.

Native steers, 600@800 lbs	16½@17½
Native choice yearlings, 440@600 lbs	16 @17
Good to choice heifers	15½@16½
Good to choice cows	13½@14½
Common to fair cows	11 @13
Fresh bologna bulls	12 @13

BEEF CUTS

	Western.		City.	
No. 1 ribs	23	@26	24	@28
No. 2 ribs	20	@22	21	@23
No. 3 ribs	16	@18	18	@20
No. 1 loins	40	@48	44	@50
No. 2 loins	30	@40	36	@42
No. 3 loins	20	@25	30	@34
No. 1 hinds and ribs	18	@20	19½	@25
No. 2 hinds and ribs	17	@18	18½	@19
No. 1 rounds	..	@16	16	@17
No. 2 rounds	..	@15½	15	@15½
No. 3 rounds	..	@14	..	@14½
No. 1 chucks	15	@16	..	@16
No. 2 chucks	..	@14	..	@15
No. 3 chucks	..	@13	..	@14
Bolognas			13	@14
Rolls, reg. 6@8 lbs. av			23	@25
Rolls, reg. 4@6 lbs. av			18	@20
Tenderloins, 4@6 lbs. av			50	@60
Tenderloins, 5@6 lbs. av			50	@60
Shoulder clods			16	@18

DRESSED VEAL

Good	16 @17
Medium	15 @16
Common	13 @15

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good	18½@19½
Genuine spring lambs, medium	17½@18½
Winter lambs, good	15½@16½
Winter lambs, heavy	15 @15½
Winter lambs, medium	14½@15
Sheep, good	8½@10
Sheep, medium	7 @ 8½

DRESSED HOGS

Hogs, good and choice (90-140 lbs., head on; leaf fat in)	$13.25@13.75

FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs.	@22
Pork tenderloins, fresh	@34
Pork tenderloins, frozen	@31
Shoulders, Western, 10@12 lbs. av	@15
Butts, boneless, Western	@27
Butts, regular, Western	@17
Hams, Western, fresh, 10@12 lbs. av	@21
Picnic hams, West. fresh, 6@8 lbs. av	@15
Pork trimmings, extra lean	@18
Pork trimmings, regular 50% lean	@12
Spareribs	@12½

SMOKED MEATS

Regular hams, 8@10 lbs. av	25½@26½
Regular hams, 10@12 lbs. av	24½@25½
Regular hams, 12@14 lbs. av	23½@24½
Skinned hams, 10@12 lbs. av	25 @26
Skinned hams, 12@14 lbs. av	24 @25
Skinned hams, 14@18 lbs. av	23 @24
Skinned hams, 18@20 lbs. av	22 @23
Picnics, 4@6 lbs. av	18 @19
Picnics, 6@8 lbs. av	17 @18
City pickled bellies, 8@12 lbs. av	21 @22
Bacon, boneless, Western	26 @27
Bacon, boneless, city	24 @25
Rollettes, 8@10 lbs. av	20½@21½
Beef tongue, light	@23
Beef tongue, heavy	@24

FANCY MEATS

Fresh steer tongues, untrimmed	16c a pound
Fresh steer tongues, l. c. trimmed	28c a pound
Sweetbreads, beef	30c a pound
Sweetbreads, veal	70c a pair
Beef kidneys	12c a pound
Mutton kidneys	4c each
Livers, beef	29c a pound
Oxtails	14c a pound
Beef hanging tenders	30c a pound
Lamb fries	12c a pair

BUTCHERS' FAT

Shop Fat	$ 1.25 per cwt.
Breast Fat	2.00 per cwt.
Edible Suet	3.00 per cwt.
Inedible Suet	2.50 per cwt.

GREEN CALFSKINS

	5-9	9½-12½	12½-14	14-18	18 up
Prime No. 1 veals	11	1.75	1.95	2.00	2.25
Prime No. 2 veals	10	1.55	1.75	1.80	1.95
Buttermilk No. 1	8	1.45	1.65	1.70	..
Buttermilk No. 2	7	1.30	1.50	1.55	..
Branded gruby	5	.65	.90	.95	1.10
Number 3	5	.65	.90	.95	1.10

BONES AND HOOFS

	Per ton.
Round shins, heavy, delivered basis	$67.50@72.50
light, delivered basis	57.50@62.50
Flat shins, heavy, delivered basis	55.00@60.00
light, delivered basis	50.00@55.00
Thighs, blades and buttocks	47.50@52.50
White hoofs	60.00@65.00
Black and striped hoofs	35.00@40.00

PRODUCE MARKETS

BUTTER.

	Chicago.	New York.
Creamery (92 score)	@25¼	25¾ @26
Creamery (90-91 score)	21 @22½	24¾ @25¼
Creamery firsts (88-90 score)	21¾ @22½	@23

EGGS.

Extra firsts	19¼ @19½	.....
Firsts, fresh	18½@19	@20½
Standards	..	@21½

LIVE POULTRY.

Fowls	10	@21	21 @24
Springs	21	@23	.....
Broilers	16½@20		18 @25
Old Roosters	13	@14	@15
Ducks	10	@14½	12 @13
Geese	8	@11	.....
Turkeys	14	@19	14 @20

DRESSED POULTRY.

Chickens, 25-42, frozen	25	@27½	.....
Chickens, 43 & up, frozen	29½	@32	26 @33½
Fowls, 31-47, fresh	20	@23½	21 @24
48-59, fresh	..	@24½	@25
60 and up, fresh	23	@24½	22½@25

BUTTER AT FIVE MARKETS

Wholesale prices 92 score butter for week ended Thursday, May 26:

	May 20.	21.	23.	24.	25.	26.
Chicago	25¼	25¼	25¼	25¼	25¼	25¼
New York	26	26	26	26	26	26
Boston	26½	26½	26½	26½	26½	26½
Philadelphia	26½	26½	26½	26½	26½	26½
San Francisco	26	26	26	26	26	26

Wholesale prices carlots—fresh centralized—90 score at Chicago:

24¾	24¾	24¾	24¾	24¾	24¾

Receipts of butter by cities (lb.—Gross Wt.):

	This week.	Last week.	—Since January 1.— 1938.	1937.
Chicago	5,584,953	5,042,312	96,775,389	83,069,781
New York	5,184,599	4,054,193	106,480,989	87,966,247
Boston	1,354,874	1,308,689	33,349,369	31,266,909
Phila	1,356,145	1,360,456	30,758,924	30,077,114
Total	13,480,481	11,825,650	267,364,671	232,380,051

Cold storage movement (lbs.—Net Wt.):

	In May 26.	Out May 26.	On hand May 27.	Same day last year.
Chicago	560,621	51,045	14,322,437	4,260,541
New York	155,354	87,217	4,401,299	1,112,432
Boston	36,450	22,864	1,048,414	421,303
Phila.	410	6,910	2,148,238	971,381
Total	752,835	168,036	21,920,388	6,774,657

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Casing Foreman

High-grade medium sized eastern packing house wants good, working casing foreman with general experience, beef, lambs, calves, and hogs. W-257, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

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Fine opportunity for salesman familiar with our line who has a following and can produce sales on casings, binder flour, cures, seasonings, etc. All goods well known, with a standard reputation. Some investment required, secured by stock. W-258, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Sausagemaker

Wanted, good working sausagemaker with general experience. Chance to work up to assistant sausage foreman with high-grade eastern independent pork packer and sausage manufacturer. W-249, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Small Plant Operating Man

Small southeastern packer wants practical curing and general operating man; young man with all-around small packer operating experience. Good opportunity to grow with business. State experience, age, salary. Reply to W-254, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Miscellaneous

Biochemical Investigations

Bacteriological and biochemical investigations related to meats and meat products. Lyons Research Laboratories, 204 S. Wisner St., Jackson, Michigan. D. C. Lyons, Ph. D., Dir.

Position Wanted

Sausagemaker

A-1 sausagemaker, 26 years old, wants position in sausage plant. Has worked for 4 years at Glaser Provision Company, Omaha, under Charlie Kroll and as foreman at Sioux City plant. Has own formulas and cures. Prefers east or west coast. W-255, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sausage Foreman

Now available, high-grade sausagemaker and capable foreman with many years' practical experience in manufacturing all kinds of sausage, meat loaves and specialties. Understands plant operation and costs. Chicago connection preferred. W-224, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Car Route Beef-Man

Ten years' experience selecting and selling rail stock and cuts on car routes. Record very successful handling men and developing business. Plenty of initiative and common sense. Connection must be permanent. Age 36. Available on short notice. W-251, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

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to secure the services of a practical, thoroughly experienced working sausage foreman. Expert on sausage, loaves, specialties and baked and boiled ham. Steady position wanted. Salary secondary, future possibilities with reliable house more important. Let me show you! Write W-237, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Plant for Sale

Sausage Plant

For sale, fully-equipped sausage plant, good cooler and facilities for killing cattle. Would also make good locker plant. Will sell for $6,000, actual value $16,000; or will sell equipment and lease property. Terms can be arranged. FS-256, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment for Sale

Cages, Trees, Grinder, Cutter

For sale, 18 smoke house sausage cages on trolleys for 42-in. smoke sticks; 25 two-station ham and bacon trees; one B 66 Buffalo grinder with direct-connected motor; one Cincinnati Style 2 power fat cutter with direct-connected motor. M. Dryfoos, 2056 Calvert Ave., Detroit, Mich.

Dry Rendering Machinery

For sale, 500-ton crackling press with quick-lifting cylinders and pump, Hydraulic Press Mfg. Co. make; two 5 x 8 horizontal cookers; one bone crusher. All A-1 condition. Reasonable. FS-259. THE NATIONAL PROVISIONER, 300 Madison Avenue, New York City.

Complete Sausage Plant Equip.

For sale, complete sausage plant equipment in thriving north-central Texas town of 8000 population. Sell very reasonable. Address Box 4217, Station A, Dallas, Texas.

The Bunn Tying Machine

is used very generally by packers for tying sausage boxes, bacon squares, picnics, butts, etc. Ties 20-30 packages per minute. Saves twine. Write for our 10-day free trial offer. B. H. Bunn Co., 7609 Vincennes Ave., Chicago, Ill.

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Dept. N. P. 6

Without obligation send complete information, illustrations, prices, and list of uses and users of:—

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☐ Durobar Electric Fly Traps for inside use.

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If all the companies listed here were to go out of business tomorrow the result to you would be disastrous. Substitute sources of equipment, supplies and services would have to be sought, and while they were being found—if they ever could be found—your operations would be seriously crippled, your losses would be terrific. It takes years to build up and make available what these firms offer—years in the crucible of actual use, prompt delivery, continuous improvement, and the satisfying of hundreds of customers. Their advertisements offer opportunities to you which you should not overlook.

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